

# Hope Star



WEATHER  
Arkansas—Fair and warmer Tuesday night; Wednesday increasing cloudiness, warmer in east portion.

VOLUME 36—NUMBER 170 (AP)—Means Associated Press. (NRA)—Means Newspaper Enterprise Ass'n.

HOPE, ARKANSAS, TUESDAY APRIL 30, 1935

Star of Hope 1899; Press, 1927; Consolidated January 18, 1929.

PRICE 5c COPY

## TWO HELD IN RAID ON STILL

### Here and There

Editorial By ALEX. H. WASHBURN

THE northwestern counties propose that when Arkansas celebrates its centennial the 1936 automobile license tags shall bear a picture of a razorback hog as official emblem of our state. The razorback is the emblem of the University of Arkansas—but the official emblem of the State of Arkansas is the bear. The bear—and not the razorback—should go on the 1936 auto license plate.

### Todhunter Finally Ousted by Futrell in Prison Quarrel

Governor Backs Penal Board in Opposition to Superintendent

### SHOWDOWN FORCED

Futrell Had Either to Let Todhunter or Board Members Go

LITTLE ROCK.—(AP)—State Comptroller Griffin Smith advised Governor Todhunter Tuesday he had ordered auditors to make an inventory of state penal property and check out S. L. Todhunter as penal superintendent.

### Todhunter Ousted

LITTLE ROCK.—The controversy over the right of the State Penal Board to discharge S. L. Todhunter as superintendent of the penitentiary was ended Monday when Governor Todhunter removed Todhunter because of "unsatisfactory farming operations."

The board immediately appointed Tom C. Coghill, formerly head warden at the Cummins farm for negroes, succeeded Todhunter and Governor Todhunter approved the appointment.

The action was taken near the close of an all-day session of the Penal Board, attended by all members except Mrs. Joe Storch of Little Rock, who was unable to be present because of injuries received in an automobile accident Saturday.

Resolutions adopted by the board, requesting the governor to discharge Todhunter did not mention alleged irregularities in handling of penitentiary funds, nor did the governor's letter to the board, informing the members that he had removed Todhunter.

Comptroller's Report  
The alleged irregularities first were reported to the governor two weeks ago by the state comptroller's office and the report was used as the basis for suspending Todhunter, pending further investigation. The suspension order was approved by board members by telephone.

A week later the attorney general held that the board was without authority to suspend the superintendent and that it could discharge him only at a convened session, with a majority of the members present.

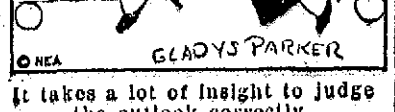
Disregarding the first part of the opinion, Chairman Walter A. Helms of Texarkana and two other members of the board met Wednesday and confirmed the suspension order. This was followed by a supplemental opinion from the attorney general, holding that a section of an act passed in 1934, transferring power to remove the superintendent from the governor to the Penal Board, was invalid.

Todhunter then obtained a temporary injunction in Pulaski Chancery Court to restrain the board from suspending or discharging him. Governor Todhunter and Chairman Helms agreed that the section under which Todhunter was suspended was invalid because penitentiary management was not included in the governor's call for the special session, and the board did

(Continued on page three)

### FLAPPER FANNY SAYS:

REG. U. S. PAT. OFF.



GLADYS PARKER

It takes a lot of insight to judge the outlook correctly.

### Tuesday Last Day on Which to Buy Driver's License

Penalty to Apply Wednesday Unless Extension Is Announced

### A FEE OF 50 CENTS

Total of 1,629 Licenses Issued—500 Less Than Automobiles

A total of 1,629 automobile driver's licenses had been issued to Hempstead county car owners at noon Tuesday as the deadline for purchase neared. Unless the time is extended, Tuesday is the last day on which car owners may purchase driver's license without penalty. Revenue Agent Ed Van Sickle said.

The number of driver's license issued to date is about 500 less than the total number of automobile license tags sold to Hempstead car owners. The fee for a driver's license is 50 cents.

### Hope Boys Band to Give Concert Here

Will Appear in New Uniforms at High School 10 a. m. Wednesday

A public concert by the Hope Boys band will be given at 10 a. m. Wednesday in Hope High School auditorium. The program, under the direction of L. E. Crumpler, band master, will continue for an hour. The band will be dressed in its new red-and-white uniforms.

The public is invited to attend. The boys band will leave May 8 for Hot Springs to participate in the state high school band contest May 8, 9 and 10.

### Baccalaureate at Blevins on Sunday

Dr. Ellis, of Henderson, to Be Commencement Speaker May 10

The Rev. D. A. McReynolds, pastor First Baptist church of Glenwood, will preach the baccalaureate sermon to 17 seniors of Blevins High School at 11 a. m. May 5.

Dr. Matt Ellis, head of the social science department of Henderson State Teachers college, will deliver the commencement address Friday night, May 10.

Honor students of the 1935 class are: Miss Wenona Gentry, daughter of Dr. and Mrs. J. E. Gentry of McCaskill; selected as valedictorian. Miss Inez Huskey, daughter of Mr. and Mrs. J. H. Huskey of Prescott Route One, was named salutatorian.

The class of 17 includes 15 girls and two boys. The class roll: Cecil Tate, Inez Huskey, Wenona Gentry, Hazel Spears, Ethel Spears, Virginia Wood, Hazel Moses, Dorothy Wardlow.

Annie Jean Brown, Beatrice Blackmon, Allene Yokum, Arline Wortham, Helen Honeycutt, Willa Mae Reese, Helen Rowland.

Commencement exercises will be held in the Blevins High School auditorium.

### Second Chevrolet Plant Is Closed

Toledo (Ohio) Assembly Plant Strike Spreads to Cincinnati

CINCINNATI, Ohio.—(AP)—The Chevrolet Motor company strike spread to Cincinnati from Toledo Tuesday with the walkout of workers in the assembly plant.

The workers began leaving the plant after United Auto Workers Union leaders had presented a series of demands to Chevrolet plant officials here.

### Lost Prairie Sing on Sunday, May 12

An all-day singing and dinner is being arranged by the people of Lost Prairie community for Sunday, May 12 (Mother's day), according to an announcement to The Star dated April 29.

A special invitation is extended to singers and those who can play the piano. There will be a short program at 10:30 a. m., including singers from Texarkana, E. J. Carter of that city, and the Lost Prairie pastor.

### Bulletins

LITTLE ROCK.—(AP)—State PWA Engineer Alexander Allaire Tuesday told Lake Village, Newport and Toltette delegates that preference in the new PWA program would be given projects involving much labor.

WASHINGTON.—(AP)—Secretary Ickes said Tuesday that lost-cost housing projects are exempted from the requirement that all activities under the 4-billion-dollar work program be completed within 12 months. He explained that a minimum of 16 months is required on all housing developments.

LITTLE ROCK.—(AP)—Funeral services for Fred Hutto, assistant private secretary to Governor Futrell, will be held Thursday. Mr. Hutto, who died Monday, will be buried at Morrilton.

### Negroes Held Up by Fugitive Day

Frightened Blacks Identify Him in Incident Near Pine Bluff

PINE BLUFF, Ark.—(AP)—The discovery of a rifle identified as state penitentiary property on the Arkansas river bank near here Tuesday provided another slim clue to the route taken by Sam Day and Rube McKean in their flight from Tucker Prison Farm.

Prison Superintendent Coghill said he believed the rifle was one that had been taken by the convicts.

Negroes Held Up  
LITTLE ROCK.—Penitentiary officials were advised Monday night that a newspaper picture of Sam Day, escaped trusty convict, had been identified by two negroes as that of one of two men who robbed them of an automobile and clothing near Pine Bluff Monday afternoon.

This report followed information received by penitentiary authorities that Day had fled from the state convict farm near Tucker intending to be revenged on persons he believed had blocked his attempt for clemency.

Sheriff Garland Brewster reported to penitentiary authorities that Doc Gyce, negro, and Alene Prewitt, negro woman, had identified Day's picture. He also said he believed that Rube McKean, who fled with Day, was the other robber.

Sheriff Brewster said the negroes told him that the two white men, flourishing pistols, forced them to stop their car at the outskirts of Pine Bluff. They then forced the negroes to drive to a wooded spot about four miles distant, where they stripped Gyce of his clothing and tied him and the woman to a tree and drove off in the negroes' automobile.

The hunt for the two escaped convicts became a frantic search when penitentiary officials were told that Day was "out for revenge." Convicts said that Day had planned his escape "in order to kill one and maybe two persons whom he believed to have been responsible for blocking his clemency petitions."

Will Harris, brother of the slain Sheriff Walter Harris, for whose murder Day was serving a life sentence, said he was "not disturbed by the reports." Will Harris has been identified in the movement against clemency for Day.

Day's sister, Miss Anna Mae Day, hotel employee at Texarkana, made a new appeal to her brother to communicate with her Monday. Through newspapers she asked that Day communicate with her immediately. She told Texarkana authorities she would make every effort to persuade her brother to surrender peacefully.

Sheriff Harris was killed during a raid on a still, and McKean was serving a 12-year sentence for bank robbery.

Armed with rifles and pistols, with which they had been guarding other prisoners, Day and McKean walked away from the prison farm Saturday night. They stole a negro's car in the village of Tucker and drove away in it.

### Baton Rouge Span Canceled by PWA

Louisiana Highway Chief Notified That Project Is "Out"

BATON ROUGE, La.—(AP)—A. P. Tutwiler, chairman of the Louisiana Highway Commission, said Tuesday that the proposed Baton Rouge Mississippi river had been abandoned after notice that a PWA loan for the structure had been canceled.

On hot days, the height of the Eiffel Tower increases as much as 11 inches, due to expansion.

### Roosevelt Orders Army Committee to Cease Threats

President Angered by Publicity Unfriendly to Other Nations

### FRENCH RECRUITING

Building Up Air Force, With One Eye Watching the Germans

WASHINGTON.—(AP)—In a sharply worded message President Roosevelt Tuesday ordered the house military committee to discontinue publication of testimony in its study of the Department of War.

The president warned the committee that he would exercise his authority as commander of the Army and Navy, if necessary, to stop the publication of anything regarded as unfriendly to other nations.

France Recruiting.  
PARIS, France.—(AP)—France, eyeing Germany's air rearmament program, Tuesday sought to keep her own air force at full strength, calling recruits to fill vacancies at military air bases. Meanwhile, France sought an aviation alliance with other nations.

Copyright Associated Press  
BERLIN, Germany.—(AP)—An authoritative German naval officer said Tuesday that Germany would officially deny as long as possible the existence of a submarine fleet.

It was indicated that Hitler apparently hopes to pursue the same surprise tactics he employed in Germany's air and land rearmament.

Copyright Associated Press  
LONDON, Eng.—(AP)—An authoritative source said Tuesday that the proposed Anglo-German naval conversations had been "postponed" pending Hitler's expected announcement regarding Germany's foreign policy.

### One Slain in Feud at Filling Station

Tyler Proprietor Held for Firing into Rival's Oil Depot

TYLER, Texas.—(AP)—A feud between rival filling station operators was blamed Tuesday for the fatal shooting of one man and the wounding of five other persons.

Three loads of buckshot were fired into a group gathered Monday night at a station operated by H. M. Ferguson, near here.

Shortly afterward Jim Bryant, operator of a station across the highway, surrendered. Bryant told officers he did all the shooting "to settle matters with that young one."

### Atkins to Speak to Emmet Class

Commencement Exercises for Class of 8 Seniors Thursday

Commencement exercises for Emmet High School will begin at 8 p. m. Thursday, W. S. Atkins, Hope attorney, will deliver the commencement address.

Eight seniors will be graduated. Class honors went to Winifred Price who was named valedictorian. Miss Marguerite Seal was selected salutatorian.

The program Thursday night: Processional—Mrs. J. M. Garland. Invocation—The Rev. A. C. Rogers. Salutatory address—Marguerite Seal. Valedictory address—Winifred Price. Commencement address—W. S. Atkins.

Presentation of diplomas—J. B. Little. Benediction—B. W. Price. Class roll: Dorothy Ward, Winifred Price, Marguerite Seal, Beatrice Russell, Elsie Dickerson, J. I. Jones, William Cook, R. L. Crank.

### Robles Kidnaping Case "Is Solved"

Department of Justice Puts Evidence Before Tucson Grand Jury

WASHINGTON.—(AP)—The Department of Justice's investigating chief Hoover, said Tuesday that the kidnaping of June Robles, of Tucson, Ariz., "had been solved."

He explained that government agents are presenting evidence before a federal grand jury at Tucson.

### In Hollywood Death Mystery



William Howard (right), a former Naval Reserve officer, shot and killed Paul Ivar (left), eccentric Hollywood dress designer, then went to a nearby house and wounded Henry Bolte, a sociology professor, according to a story told to Los Angeles police by a sailor who was the only surviving member of a dinner party which preceded the tragedy. Bolte is shown (below) in a hospital as he was attended by his wife. A quarrel over a debt was blamed for the triple shooting.



### New Police Force in Office Tuesday

Sworn in by Mayor, and Officially Take Over Duties at Midnight

Hope's police force, headed by John W. Ridgill as chief, officially takes over their posts at midnight Tuesday.

F. B. Ward and H. C. Stuart will be assigned to the night force. Hugh Bearden and Elbert May will be on the day side along with Chief Ridgill. The new officials were sworn in Tuesday by Mayor Albert Graves.

Retiring officers are Chief of Police Clarence Baker, Homer Burke, John Turner and Harold Porterfield.

### Heart Balm Suits Big News-Stories

Rudy Vallee Only Most Recent Case of Extortion Attempts

This is the second in a series of four daily articles.

2 FAMOUS CASES  
By SIGRID ARNE  
(Associated Press Staff Writer)

John McNaboe, New York state senator, estimates \$100,000 a year passes from the pockets of men to palms of fair damsels who failed to "center aisle" it although they heard, or thought they heard, mention of marriage.

McNaboe sponsored his state's bill to outlaw "heart balm" suits. Then ten million, he says, is only the sum exacted from those willing to reveal what they paid; "we have no knowledge of the amounts paid out of court, behind the doors of lawyers." He declares further that the suits always are directed at the wealthy or prominent.

Widely discussed heart balm suits of recent years have been cited to bear out McNaboe's statements. The suits have asked for healthy sums, and the men defendants have not been on record rolls by wide margins.

Rudy Sued Twice  
Rudy Vallee, the famous crooner, has been the target for two such suits. Frances Singer, an actress, asked for \$250,000 claiming Vallee had wooed her with his songs over the air. The suit was heard in New York in 1932. Vallee's attorney said the young woman had written 1,930 letters proposing to Vallee.

When the judge ordered her to put up \$250 bond as security for the costs in the case she failed to follow the order and the suit was dismissed.

Another time a Fulles beauty, Agnes O'Laughlin, wanted \$200,000 from Vallee in a breach of promise suit she brought in New York in 1929. She and Vallee had promised to marry on the preceding June. The case was dismissed.

Largest Known Award  
In another heart balm suit, Cano Morris, stage beauty, had better luck, according to her attorney. He said he received payment out of court, after he asked the case be dismissed.

He sued Charles T. Davis, a retired manufacturer, in California in 1930. He explained that government agents are presenting evidence before a federal grand jury at Tucson.

(Continued on page three)

### Work Resumed by J. L. Williams Co.

60 Men Return to Posts Following Repair of Sawmill Fire Damage

Approximately 60 men went back to work Tuesday when the J. L. Williams & Son Lumber Co. plant resumed operations.

The plant had been shut down since March 28 as the result of a disastrous fire that swept the saw mill unit causing damage estimated at \$10,000.

Installation of machinery was completed last week, but a few days more were required to test it out, officials of the company said.

The new mill is equipped with more modern machinery, speeding up capacity. The new mill unit is capable of turning out 40,000 feet of lumber daily or 5,000 feet per hour.

At the peak, the old mill turned out about 30,000 feet of lumber per day. Company officials said that increased production has created several more jobs.

The Williams plant operates on code regulations, with a 40-hour week, with a fraction above the code wage, officials said.

### Spring Business Holds Up to 1934

Retail Trade, However, Is 3.7% Behind March a Year Ago

ST. LOUIS, Mo.—(AP)—The volume of industry and commerce in the Eighth Federal Reserve Bank district during the past 30 days on the whole about equaled that of the corresponding period in 1934, the bank reported Monday.

A considerable variance with the report immediately preceding was shown by various types of activity, but while some lines showed distinct symptoms of slowing, others maintained recent improvement or advanced still further.

(Continued on page three)

### 17 Gallons Taken South of Hope; U.S. to Get Prisoners

Hollis Stultz and Negro Williams Are Jailed at Washington

### SEEKING THIRD MAN

Sheriff Bearden and Deputies Stage Roundup 10 Miles Below City

Two men were arrested and 17 gallons of moonshine liquor seized when a posse of officers headed by Sheriff Jim Bearden raided a still 10 miles south of Hope late Monday afternoon. The two held are Hollis Stultz and a negro who gave his name as Williams. Both are in the Washington jail, facing federal charges for possession of liquor on which no tax had been paid.

A third man whose identity is reported known to officers escaped. He is expected immediately.

The still was in operation when officers approached. Surprised by the officers, the three operators fled through the woods. Stultz and the negro were soon captured, but the third man made good his escape.

The still was 60-gallon capacity, equipped with copper throughout. The whisky was found in kegs.

Raiding officers were: Sheriff Jim Bearden and Deputies Hugh Bearden, Claude Stuart and Lee Dikel.

### Rival Hotelman Is Arrested for Fire

Walnut Ridge Proprietor Held in Pocahontas Arson Case

POCAHONTAS, Ark.—(AP)—H. E. Smith, owner of the Lawrence hotel of Walnut Ridge was arrested Tuesday on an arson charge in connection with the burning of the Hotel Randolph here.

Smith was given a hearing and placed in jail pending efforts to make bond.

Deputy Sheriff Russell arrested Smith upon returning from Little Rock, where Chief of Detective Pitcock said Ben Dame confessed he had been hired to set fire to the hotel.

Pitcock said Dame's confession implicated two men.

### New Standard Co. Station on Third

C. W. Tarpley Takes Over Anderson Property—Renames It "Esso"

Announcement was made Tuesday that C. W. Tarpley had leased the J. L. Anderson filling station at 300 East Third street. Mr. Tarpley was formerly connected with Esso Service station at Third and Louisiana streets.

Under new management, the station at 300 East Third is being repainted and redecorated. The name has been changed to Esso Service Station.

Mr. Tarpley announced that a change from Texaco to Esso products had been made. Mr. Tarpley also announced that he would be equipped to take care of all car needs in the service station line.

### Markets

Cotton  
NEW ORLEANS.—(AP)—Cotton opened Tuesday in a quiet manner with prices around three points lower.

There was little business after the usual activity at the first call and prices held within a narrow range during the early trading.

May continued to display strength, opening at 11.74 as compared with Monday's close of 11.70. July at 11.74. October at 11.30 and December at 11.37. Represented minor declines.

(Continued on page three)



# Hope Star

O Justice, Deliver Thy Herald From False Report!

Published every week-day afternoon by Star Publishing Co., Inc.  
(C. E. Palmer & Alex. H. Washburn), at The Star building, 212-214 South Walnut street, Hope, Arkansas.

C. E. PALMER, President  
ALEX. H. WASHBURN, Editor and Publisher

Entered as second-class matter at the postoffice at Hope, Arkansas  
Under the Act of March 3, 1879.

**Definition:** "The newspaper is an institution developed by modern civilization to present the news of the day, to foster commerce and industry, through widely circulated advertisements, and to furnish that check upon government which no constitution has ever been able to provide."—Col. R. R. McCormick.

**Subscription Rate (Always Payable in Advance):** By city carrier, per week 10c; six months \$2.50; one year \$5.00. By mail, in Homestead, Nevada, Howard, Miller and Lafayette counties, \$3.50 per year; elsewhere \$5.00.

**Member of The Associated Press:** The Associated Press is exclusively entitled to the use for republication of all news dispatches credited to it or not otherwise credited in this paper and also the local news published herein.

**National Advertising Representatives:** Arkansas: Dallas, Inc., Memphis, Tenn.; Sterick Bldg., New York City, 369 Lexington; Chicago, Ill., 75 E. Wacker Drive; Detroit, Mich., 7338 Woodward Ave.; St. Louis, Mo., Star Bldg.

**Charges on Tributes, Etc.:** Charges will be made for all tributes, cards of thanks, resolutions, or memorials, concerning the departed. Commercial newspapers hold to this policy in the news columns to protect their readers from a deluge of space-taking memorials. The Star disclaims responsibility for the safe-keeping or return of any unsolicited manuscripts.

## YOUR HEALTH

Editor, Journal of the American Medical Association, and of Hygiene, the Health Magazine

Varied Diet Assures Growth and Health.

Vary your daily diet to cover all the usual foodstuffs eaten by human beings, and you will have the necessary substances for health and growth. This is the important conclusion made from recent studies of foods and nutrition.

It is doubtful if any desire of mankind is greater than the necessity for alleviation of hunger. Hunger, however, is satisfied by almost any food that is put into the body, whereas the maximum nutrition is gained only by the right foods taken in the right amounts.

Primitive men depended on their instincts and appetites for the choice of the right foods. We know today that these instincts and appetites cannot always be trusted.

They are much less to be trusted, however, in our modern times, when the choice of foods is so tremendous, when foods have been sophisticated to an extent, and when the advertising appeal is added to the normal appeal of hunger and appetite.

In a recent survey, Sir Fredrick Gowland Hopkins, who some years ago was awarded the Nobel prize for his work in nutrition, points out that our real modern knowledge of nutrition begins with the work of Leibig of 1840.

Leibig is credited with having established the view that the proteins of food when eaten are easily, directly, and almost unchanged built into the tissues of the person who eats them.

On the other hand, the fats and carbohydrates, or sugars, represent fuel which is burned in the body to supply heat and energy.

Since the time of Leibig, some of our views regarding the usefulness of proteins and carbohydrates in the body have changed. Today we know that there are several types of protein which differ in their chemical or physical properties and in the manner in which the body may use them for its own growth and for repair of tissues.

The proteins in food which can be used to the greatest value by the human body are those which contain all of certain essential substances called amino-acids in such relative proportions as correspond most nearly with the proportions required by the tissues of the consumer. These are called first-class proteins and also proteins of high biological value.

The animal proteins are those which rank highest in such values. The average human being needs from 1 to 100 grams of protein a day to remain in health and in a satisfactory state of nutrition.

As to the fats and the carbohydrates, we now know that both are required by the human body in certain proportions, and we know also that each class among foodstuffs has special functions. The fats are not properly used by the body in the absence of carbohydrates.

## Labor to Boycott St. Louis Cardinals

Angry Because Shortstop Durocher's Wife Is Involved in Strike

ST. LOUIS, Mo., (AP)—Sam Breadon sighed deeply Monday night at the latest of his woes, a union labor boycott directed primarily at Leo Durocher, his peppy shortstop.

Force of the boycott has not yet made itself felt at the turnstiles of Sportsman's park, for Breadon's St. Louis Cardinals are in Cincinnati beginning an extensive baseball road trip which will keep them away from home until May 17.

Durocher, in Cincinnati, declined to comment on union charges that he had derided efforts of strikers at the Forest City Manufacturing Company, a dress company employing his bride of six months as a designer.

Durocher expressed surprise at the attitude of the Central Trades and Labor Union which voted Monday to refrain from patronizing Cardinal games while he remained in the lineup. "I have nothing against the union and don't understand why I should be singled out," he explained. The resolution specified that the 70,000 union members would shun the Cardinals until a "proper settlement is made."

Branch Riskey, vice president, was the official spokesman for the baseball club. He said the boycott was "unfortunate."

"I do not believe that Durocher has any quarrel with any group or organization," the Cardinals' best after-dinner speaker continued.

The action should certainly not be directed against the Cardinal organization, which had no part in or control over the incident. The club cannot be held responsible for the reported action of a player off the field. Cardinal officials will use their influence to clear up the misunderstanding.

The "misunderstanding" arose from actions following the arrest, last February 22, of Dorris Smith, a garment worker. She was charged with disturbing Durocher's peace near the plant of the Forest City company, where a strike by the Local Garment Worker's Union has continued since last January. Miss Smith was fined \$240 on the basis of Durocher's testimony. He said he had taken his wife to work when the trouble occurred.

Union leaders said that an apology from Durocher probably would constitute a "proper settlement." He said to the best of his knowledge he had done nothing to apologize for.

Several weeks ago the Ladies Garment Workers' Union complained in a letter to Baseball Commissioner Kenesaw Mountain Landis that Durocher had told them "you are walking the streets for nothing and while you are starving my wife is getting as much in one day as you would in one day as you would in a week."

## Germany Building Subs, Says British

Germany Admits U-Boats' Importance—Denies Building Program

LONDON, Eng., (AP)—Authoritative British sources claimed Saturday that Germany has begun building submarines in violation of the Versailles treaty, and disclosed that the British cabinet intends to consider this new development—probably early next week.

The government meanwhile is in communication with its Berlin embassy.

Admitted by Germany

BERLIN, Germany.—(AP)—The German defense ministry admitted Saturday that submarines constitute part of Germany's rearmament program, although denying that an order has been placed for construction of new U-boats.

## NRA Compromise Conference Fails

Roosevelt and Majority Leaders Unable to Reach Agreement

WASHINGTON.—(AP)—Negotiations for an agreement between President Roosevelt and congressional leaders for a compromise extension of the

ing like a cluster of fresh lilacs, it is one of the most delightful after-bath preparations a girl can use. Furthermore, applied with a pad that has been dipped in ice water and then squeezed almost dry, it makes a nice mild skin tonic.

When you have finished your bath, simply pour out large handfuls of the lilac skin perfume and rub it on your body from head to feet. Notice how quickly it dries and how refreshed and cool you feel afterward.

Then, too, you'll find that the faint odor of lilacs clings to you throughout the day. In summertime, when it's too hot to use heavy odors, you'll learn to love a preparation of this type.

Don't put the new body perfume on clothes and handkerchiefs. It like regular perfume, smells a great deal better when applied directly to the skin.

Remember, too, that the effect will be more pleasant if you spread it on and rub it in instead of dabbing it around here and there. If, by pouring it into your palms, you find that you waste a little, use a cotton pad instead.

When you have finished, take a fresh pad and pat some of the body perfume on face and neck before applying foundation lotion and makeup. If you have oily skin, use it full strength. If your complexion is dry or normal, soak the pad in ice water before dipping it in the lilac liquid.

NEXT: New makeup.

## The Younger Generation



NRA collapsed at a White House conference Tuesday.

Senate Republicans and recovery law opponents immediately launched a new drive for temporary extension of the act.

Considered to be the father of lighthouses, the Pharos of Alexandria was built at Alexandria, Egypt, sev-

eral centuries before the birth of Christ. It was several hundred feet in height and the blazing fire at its summit was visible 27 miles at sea.

## The DARK BLOND

BEGIN HERE TODAY

MILICENT GRAYES, secretary to GEORGE DRINGOLD, sends her employer in his office dead.

JARVIS HAPP, a stranger, offers to help her. He sends her to a beauty shop where she is transformed into a brunette, then takes her home, introducing her as his secretary. She meets HARRY'S son, NORMAN, his stepson, ROBERT CAISE, MRS. HAPP, DICK CHERRY, HARRY's partner, VERA DUCHENNE, Mrs. HARRY's maid.

In HARRY's home Millicent sees the mysterious "woman in black" whom she believes has some connection with Dringold's death.

The chauffeur is found dead. Later HARRY is kidnapped. Millicent and Norman learn the car driven by the woman in black belongs to PHYLLIS FAULCONER. They go to her apartment, and there the missing suitcase of books. Millicent discovers a shortage of \$200,000 in Gentry's account.

They leave and later return. Millicent waits in a cab while Norman enters. When he does not reappear Millicent goes into the apartment.

NOW GO ON WITH THE STORY CHAPTER XLI

"NORMAN!" Millicent called. "Where are you, Norman?"

There was no answer. Millicent groped for a light switch, found it, snapped on the lights.

The apartment was in the greatest disorder. Chairs were overturned. The table had been tipped on its side, a leg smashed, and Millicent was horrified to discover several ugly dark spots on the carpet, on the furniture, and even on the wall itself. Evidently there had been a terrific struggle. She flung open the door of the closet and looked inside, hoping yet dreading to discover some trace of the man she loved.

The closet was empty. She rushed to the kitchen and here, again, the result was the same. There was no trace of Norman HARRY.

She stood undecided, wondering what could be done, hardly knowing which way to turn.

As she stood there she heard a sharp knock at the door.

Millicent stood perfectly still. Then, sure that Norman could not be in the apartment, and hoping that the person at the door might provide a clue to his whereabouts, she ran to the door and opened it.

A man stood in the doorway—a thick-set, beefy individual with a very red face, who gave every evidence of having dressed hastily. His coat was open, showing the upper part of a suit of silk pajamas. The lower part of the pajamas protruded. Millicent noticed, beneath the bottom of his trousers, she noticed, too, that he wore shoes such as she understood policemen usually wore.

"What's going on up here?" he demanded. Millicent said, "Who are you?" "I'm the man who lives in the

## STANDINGS

SOUTHERN ASSOCIATION

Clubs—	W.	L.	Pct.
Memphis	9	3	.750
Birmingham	8	5	.615
Chattanooga	7	5	.583
Atlanta	7	6	.538
New Orleans	5	5	.500
Nashville	4	7	.361
Knoxville	4	7	.361
Little Rock	3	9	.250

Monday's Results  
Little Rock-Atlanta, postponed, rain.  
Memphis-Knoxville, postponed, rain.  
New Orleans-Chattanooga, postponed, wet grounds.  
Nashville 5, Birmingham 2.

NATIONAL LEAGUE

Clubs—	W.	L.	Pct.
New York	7	2	.778
Brooklyn	8	4	.667
Chicago	7	5	.583
Cincinnati	6	7	.462
Pittsburgh	6	6	.500
St. Louis	5	7	.417
Boston	5	7	.417
Philadelphia	2	9	.182

Monday's Results  
Boston 7, Philadelphia 5.  
Chicago 12, Pittsburgh 11.  
St. Louis 7, Cincinnati 2.  
Only games scheduled.

AMERICAN LEAGUE

Clubs—	W.	L.	Pct.
Cleveland	8	2	.800
Chicago	8	4	.667
New York	8	4	.667
Washington	7	5	.583
Boston	7	5	.583
Detroit	4	9	.304
St. Louis	2	9	.182
Philadelphia	2	10	.167

Monday's Results  
New York 2, Washington 0.  
Boston 10, Philadelphia 8.  
Detroit 18, St. Louis 0.  
Chicago-Cleveland, postponed, rain.

## Retired Head of DuPont Firm Dies

Alfred, 70, Developed New Gunpowder—Also, Radium for Cancer

JACKSONVILLE, Fla., (AP)—A heart attack was fatal Monday to Alfred I. du Pont, 70, reputedly the wealthiest year-around Florida resident. While no outsiders know the amount of his vast estate, it is believed his years of activity in the gigantic E. I. du Pont de Nemours Company of Delaware and subsequent connection with other enterprises netted him more than \$10,000,000.

Ill for several weeks of influenza, du Pont suffered a heart attack last Thursday.

Industrialist, politician, chemist, engineer and philanthropist, his greatest talents probably lay in organization. In the 10-year period following 1902 he molded the scattered du Pont interests with assets of about \$15,000,000 into the vast du Pont de Nemours organization at \$82,000,000.

He was credited also with development of prismatic powder, fired in this country's largest-caliber cannon and designed the machinery used in producing black powder. He acquired four radium mines at Central City, Col., and spent great sums in development of a testing and producing mill from which came much of the radium used in cancer experiments.

As he assumed control of the du Pont company in 1902, the son of Eleuthere du Pont took a hand in Delaware politics. He became a leading figure in the Republican party in Delaware for a while but later let his grip slip. He regained control in 1916, the year he severed direct relations with the de Nemours company.

Du Pont's political moves were said to have been a source of friction between him and other members of the manufacturing family. Even after his withdrawal from active participation in the organization, however, he retained interests in its underlying concerns. About 1926 he became interested in Florida's development and moved to this state, constructing a magnificent estate, Epping Forest, on the St. John's river near here. Since then he has become one of the state's largest landowners.

Although smaller than the United States in area, western Europe, exclusive of Russia, has 40 different languages.

## WASH SUITS

Properly Laundered

50c

Nelson-Huckins

## A NEW Esso Service Station for Hope

I have just purchased Mr. Anderson's station at 300 East Third street and will handle a complete line of Esso products exclusively. We are fully equipped to give you real SERVICE.

PHONE 777

Complete Automobile Service

C. W. Tarpley's

Esso Service Station

100 East Third Street

Formerly J. L. Anderson's Location

Cops? They're overgrown bullies. They're too lazy to work—That's New York cops I'm talking about.—Arthur (Dutch) Schultz, Flegenheimer.

There seems to be something paralyzing in the effect of a long period on the mentality of the average regular army officer.—Capt. Corley P. McDermott.

QUARANTEED WHITE POLISH for All Kinds of White Shoes Let Us Clean Your White Shoes

WITT'S SHOE SHOP 105 South Elm Phone 674

DR. K. R. SPEARMAN ORTHODONTIST Straightening Children's Teeth State Bank Building, Suite 202 Texarkana, Arkansas Phone 330

Old Shoes Made New —at— Parson's Shoe Shop 111 South Main Phone 667 We call for and deliver.

Cardui for Better Appetite "I was so nervous and depressed. I felt like I wanted to tear my hair," writes Mrs. R. W. Kilpatrick, of Houston, Texas. "I would get ashamed of being so easily upset. I took Cardui at this time and after the third bottle, my strength began to mend. The pain was less. I quit having the depressed feeling."

A better appetite often is one of the first results of taking Cardui, and as nourishment is improved, many disagreeable symptoms of a run-down condition go away. But of course if Cardui does not benefit YOU, consult a physician. —Adv.

## NO MORE RATS

mice, roaches or beetles after you use RAT-SNAP. It's a rodent killer. They eat it without any harm. Doesn't matter how much other kinds of food is around. Apply it 1st, 4th and 7th day and cut each cake in 80 pieces, place it where the vermin is seen to

25c size—1 cake—enough for Pantry, Kitchen or Cellar.  
35c size—2 cakes—enough for Chicken House, coops or small buildings.

Sold by John P. Cox Drug Co. Ward & Son

## Hope Basket Co.

Is now purchasing Sweet Gum Blocks

Delivered On Its Log Yard SPECIFICATIONS

Lengths of 40 inches and 63 inches Minimum diameter 16 inches

## WASH SUITS

Properly Laundered

50c

Nelson-Huckins



**Turtle Soup**

**Soupe a la Tortue**

- 2 pounds of turtle meat.
- $\frac{1}{2}$  teaspoonful of lard.
- $\frac{1}{2}$  teaspoonful of shortening.
- 2 teaspoonfuls of flour.
- 2 tomatoes.
- 1 large onion.
- 1 sprig of thyme.
- 2 sprigs of parsley.
- 1 bay leaf.
- 1 clove of garlic.
- 1 square inch of ham.
- 1 dozen cloves tied in muslin.
- 6 allspice mashed fine.
- 2 quarts of water.
- 2 hard-boiled eggs.
- 1 glass of white wine.
- Salt and Tabasco to taste.

Clean the turtle and entrails by cutting open the latter and washing thoroughly in cold water. Then put the meat and entrails into a saucepan and parboil them for 10 minutes. Carefully save this stock of water. Chop the onion very fine pieces. Cut the turtle meat into one-inch pieces; mash the allspice very fine and mince the parsley, thyme and bay leaf. Then brown the onions in the lard and butter mixed and almost immediately add the turtle meat. Brown together for 10 minutes and add the finely-chopped ham. As this continues to brown, put in the cloves and garlic (minced fine), the thyme and bay leaf and the ground allspice. Mix all together, stirring almost constantly to prevent burning. Then add the well-rubbed tablespoonfuls of flour, stirring constantly. Scald and skin the tomatoes and chop them fine and add to the turtle meat. When well browned pour over three quarts of the water in which the turtle was parboiled, season with salt and pepper and Tabasco to taste, and let it boil slowly for fully an hour, stirring frequently. After one hour taste the soup, and, if not sufficiently seasoned, add seasoning of salt, pepper and Tabasco again, according to taste. Let it cook for an hour longer and then take off the stove if the turtle is thoroughly done. This may be ascertained by sticking it with a fork. If no blood exudes, the soup is ready to serve. Take off the stove and strain through a colander into the tureen. Add the whites and yolks of two hard-boiled eggs chopped fine and one glass of grape juice. Slice a lemon fine and add to the soup and serve hot.

**How to Serve Turtle Soup**

Great care should be taken in serving turtle soup. It should be borne in mind that boiling the soup a second time or warming it over deprives it of much of its delicious flavor. To avoid this, fill two tureens with boiling water; let them stand a few minutes, then dry the inside thoroughly and place the tureens in a "bainmarie," or a hot-water bath. Fill the tureens

with the soup and cover tightly. Bring them to the table as needed, throwing in, just before serving some dainty slices of lemon.

**Frogs, Creole Style**

**Grenouilles a la Creole**

- 6 frogs.
- 3 eggs.
- 1 tablespoonful of butter.
- 1 cup sifted Bread crumbs.
- 1 tablespoonful of flour.
- 2 gills of milk or fresh cream.
- $\frac{1}{2}$  teaspoonful of salt.
- $\frac{1}{2}$  of an onion chopped very fine.
- Salt and pepper to taste.

Take a half dozen frogs, the more delicate the better. Cut off the hind legs and skin. Scald the legs about four minutes in boiling water, adding salt and lemon juice to the water. Then take out and dry with a clean towel. Beat the yolks and whites of two or three eggs, and mix in bread crumbs sifted. Have ready a pot of heated lard. Rub the frog legs well with pepper and salt, dip in eggs and crumbs, and put into the pot of hot lard. Fry to a golden brown. Then make a sauce as follows: Take one tablespoonful of flour, one very large tablespoonful of butter, two gills of fresh milk or cream, and a half teaspoonful of salt. Put the butter in a saucepan over the fire. As soon as it melts add the flour. Stir in gradually the boiling milk, stirring constantly to prevent burning. Then take a teaspoonful of chopped parsley and a half of a chopped onion that has been well grated. Have ready two fresh eggs, beaten in a bowl. Warm the frogs' legs in the sauce, and when it begins to simmer stir the sauce

briskly into the eggs. Set them back on a low fire for a minute or two, being careful not to let the sauce boil after the eggs have been added, else they will curdle the sauce. Serve hot.

**Frogs a la Paulette**

**Grenouilles a la Paulette**

- 6 frog legs.
- 2 tablespoonfuls of butter.
- $\frac{1}{2}$  can of mushrooms.
- 1 tablespoon flour.
- 1 lemon.
- Salt and pepper to taste.

Clean and skin the frogs legs and cut them in small pieces of about an inch in size. Have ready a stew pot and put in the frogs' legs, with salt and pepper to taste, and half a lemon cut fine. Cover well with water and let it cook till the meat is tender. When cooked drain and put the meat aside and make a sauce as follows: Take one tablespoonful of butter, two spoonfuls of flour; rub the flour smoothly and put in the sauce pan with the butter to melt. Add two cups of water and stir well. When it begins to boil well, add a half can of mushrooms. Season with salt and cayenne. Then add the frogs; season again to taste, and let this boil 10 minutes. Beat the yolks of two raw eggs well, take the frogs off the fire and stir in the yolks thoroughly. Add the juice of one-half lemon and serve.

**Meal in One**

- 1 tablespoon shortening, 3 medium size beef chops, teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 3 medium size green peppers, 1 can tomatoes,  $\frac{1}{2}$  cup water, 1 small onion, 2 table-

spoons celery, 1 cup rice. Sear ery and tomatoes, salt, around the chops. Remove seeds from peppers and fill 2 3 full of rice and place and fill 2 3 full of rice and place proper on chops, place onions, cel-



The Leading Shop Offering Complete Beauty Services at Reasonable Prices

## SATISFACTION

Is The Final Test For Beauty Care

And complete satisfaction requires more than satisfaction with the immediate results. Proper care means greater natural beauty at all times, and can be achieved only when expert operators employ recognized methods, as they do at Mary's.

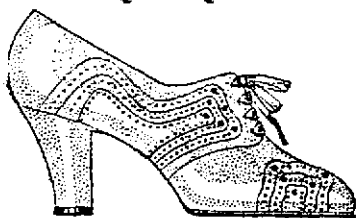
Permanent Waves at Special Prices

# MARY'S BEAUTY SHOP

Phone 286      Next to Specialty Shop

# ONLY At ROBISON'S Can You BUY These Nationally Advertised Lines

**Walk in Comfort On Selby Styl-Eez**



Smart Footwear for Every Occasion and Every Costume

Sold Only by Geo. W. Robison & Co.

## Annie Rooney Wash Frocks

For fashionable, moderately priced wash frocks—choose Annie Rooney. You will find that these charming frocks do double duty from sun-up to sun-down. We have them in all sorts of patterns, colors and styles.

Sold Only by Geo. W. Robison & Co.

## MUNSINGWEAR

For Quality, Style and Fit



You'll delight in the exquisite quality of intimate things by Munsingwear... you'll adore their clever new designs, styled with youthful verve. And Munsingwear loveliness costs so little. See these irresistibly fashioned slips, step-in panties, briefs, bloomers, vests, bandeaux and girdles.

## A-B-C Fabrics

For smart, durable cottons select A-B-C Fabrics. The exclusively fashioned patterns cannot be found elsewhere in Hope.

Sold Only by Geo. W. Robison & Co.



## PHOENIX HOSIERY TWINS PRESENT RACING COLORS

STYLE PACERS IN SPRING HOSIERY FASHIONS

**SADDLE**

for greens and yellow

**PADDOCK**

for reds and rusts

**TURF**

for navy and bright blues

**JOCKEY**

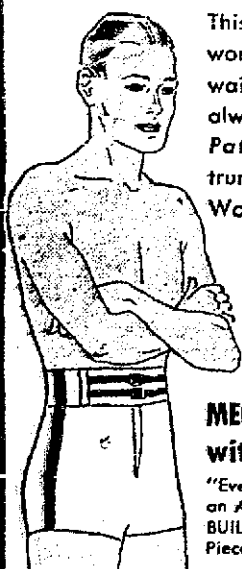
for browns and wine reds

# 79c 98c

The odds are in favor of Phoenix with the Custom-Fit Top, Shadowless hosiery and the Tipt-toe and Duo-heel reinforcements.

Sold Only by Geo. W. Robison & Co. in Hope

# SLENDERIZE in the New, Patented Athlete Fre-on



Put on a Fre-On and slenderize. This wonderful new swim suit for women eliminates skirt and ugly waist-line seam. Fits like a glove, always stays "put". Modest, too. Patented crotch feature locks pants so they can't creep up. Won't wrinkle. Dries quicker.

**Popular Prices!**

Popularly priced, highest quality. Styles...conservative to daring. Colors...plain, solid and combination. Put on a Fre-On and look smart... feel smart... be smart!

**MEN—Athlete Suits with or without Built-In Supporter**

"Everything's O. K." when you slip inside an Athlete Swim Suit... with or without BUILT-IN SUPPORTER... trunks or One-Piece. SLENDERIZING FRE-ON also for men.

Sold Only by Geo. W. Robison & Co. in Hope

THE LEADING DEPARTMENT STORE

# Geo. W. Robison & Co.

HOPE

PRESCOTT

WE GIVE EAGLE STAMPS

NASHVILLE

# Hope



# Star

VOLUME 36—NUMBER 170

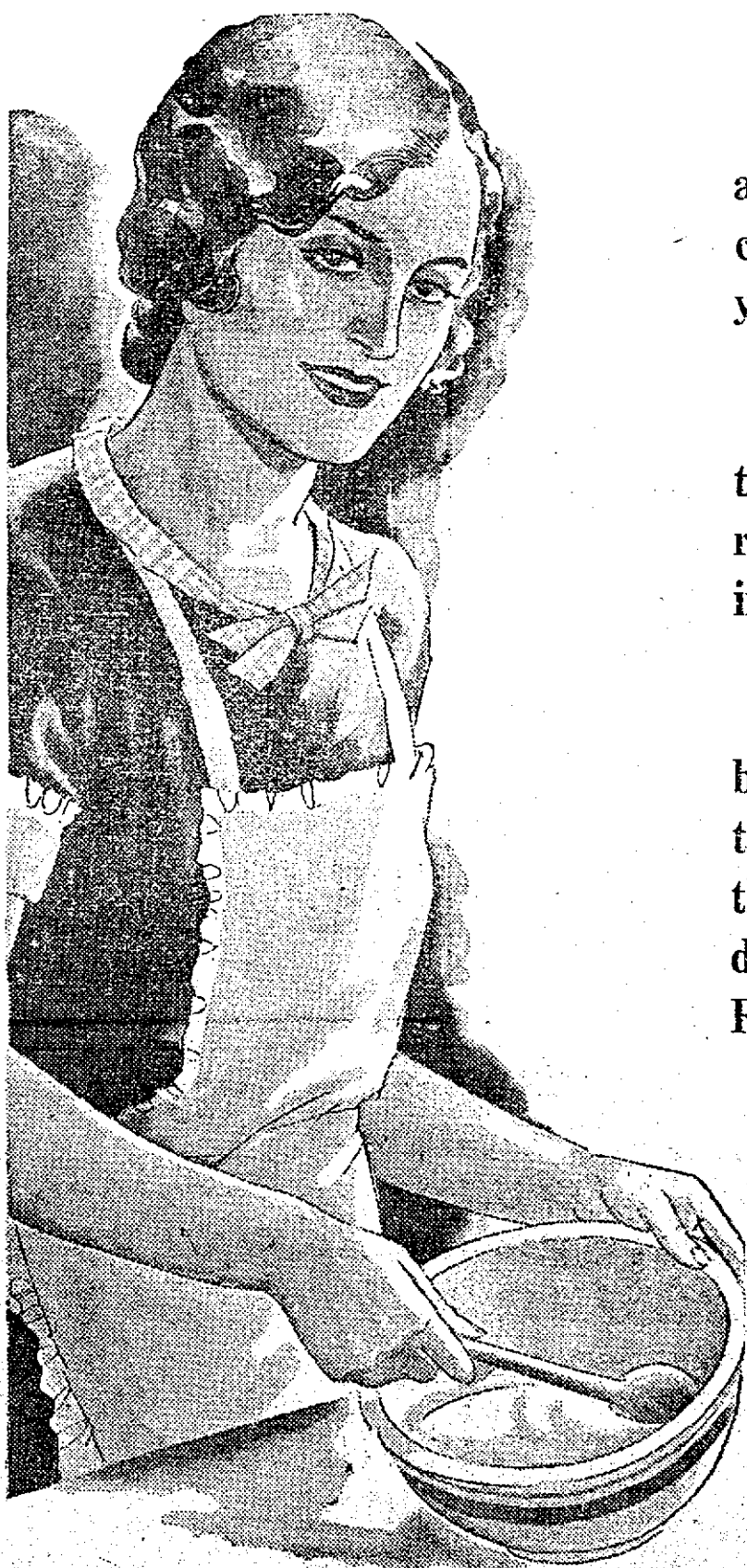
HOPE, ARKANSAS, TUESDAY, APRIL 30, 1935

PRICE 5c COPY

*First Annual*

# Southern Cook Book

*Modern Recipes for the Modern Homes*



The recipes of the Old South and the new South have been compiled and are presented to you in this compact section.

While it would take volumes to give you all of the choice recipes, we have done our best to include the outstanding ones.

Many of these recipes have been handed down from generation to generation, and we feel that you will find many unusual dishes in this group of Southern Recipes.

**Extra  
Copies  
5c  
Each**



# Delicious New Ices and Frozen Desserts, Simple, Temptingly Made

Ices, the simplest of all frozen desserts, are made of water, sweetened, flavored and frozen. Tart or acid fruit juices are usually used for flavoring. Gelatine may be used for flavoring. Gelatine may be used or omitted from the recipe, according to personal preference. Since ices are such thin mixtures, they should be stirred twice during the freezing process to improve the texture.

Sherbets are very similar to ices, but somewhat lighter and finer grained, due to the addition of well-beaten egg white to the partly-frozen mixture.

Musses are simple, uncooked mixtures of whipped cream, sweetened, flavored and frozen. No gelatin is required. They are apt to get very hard if stored too long in the freezing trays, but may often be softened satisfactorily by placing on one of the shelves in the cabinet before serving.

Parfaits are the richest of all frozen desserts, are made by beating a hot syrup into well beaten eggs, continuing the beating until cool and then folding this mixture into whipped cream. Parfaits will freeze smoothly and evenly without stirring and without the use of gelatine, and may be stored for several days in the freezing tray.

Ice creams of several types may be made most successfully in the electric refrigerator. Those made with a custard base and a small amount of whipped cream are perhaps the most popular. Tapioca, cornstarch or eggs may be used for thickening the custard. Excellent ice creams may also be made with a foundation of junket, marshmallows or of condensed milk. Most ice creams will keep satisfactorily for several days in the freezing tray.

Sponges are delicious, inexpensive desserts well made of well-beaten egg whites, sweetened, flavored and frozen.

Other frozen desserts may be made by using variations or combinations of these types.

## ICES

**Raspberry Ice**  
1½ cups raspberry juice.  
Juice of ½ lemon.  
Grated rind of one lemon.  
2 cups water.  
1 cup sugar.  
Pinch of salt.

Combine sugar, water and grated lemon rind. Boil for five minutes. Cool, strain out rind, add fruit juice and pour into tray. When mixture has frozen to the "mushy" stage (about 45 minutes) pull tray forward in freezing sleeve and stir mixture up from the bottom and down from the sides. Return to sleeve and continue freezing. Stir once again during freezing process. Makes one quart.

## Rhubarb Ice

3 cups rhubarb.  
1 cup of sugar.  
½ cup water.  
Rind of one lemon.  
Juice of one-half lemon.  
2 cups of water.  
1 cup of sugar.

Wash rhubarb and cut into one-inch pieces. Add one cup of sugar and one-half cup water and cook until rhubarb loses its shape. Force through a strainer. There should be 1½ cups of the juice. Continue as for raspberry ice, using rhubarb juice in place of raspberry juice. Makes one quart.

## Ginger Ale Ice

1 cup of sugar.  
2 cups of water.  
1 tablespoon gelatine.  
½ cup of cold water.  
Grated rind of one lemon.  
1½ cup orange juice.  
¾ cup of lemon juice.  
1 pint ginger ale.

Proceed as for raspberry ice, be sure to add the ginger ale the last thing, just before placing in freezing tray. Makes one quart.

## SHERBETS

### Peach Sherbet

1 cup sugar.  
2 cups water.  
½ teaspoon gelatine.  
¼ cup cold water.  
Juice of one-half lemon.  
Juice of one orange.  
1 cup of fresh peach pulp.  
1 egg white.

Soak gelatine in ¼ cup cold water for five minutes. Boil sugar and water for 10 minutes, and dissolve gelatine in hot syrup. Cool, add orange and lemon juice and peach pulp which has been forced through very coarse strainer or mashed with potato masher. Place in tray and freeze to the "mushy" stage (about 30 to 45 minutes). Remove from tray to chilled bowl and fold in stiffly beaten egg white. Return at once to tray and continue freezing, stirring once in the tray during process. Makes one quart.

Note: Canned peach pulp may be substituted for fresh if ½ cup sugar is used instead of one cup called for in recipe.

### Pineapple Sherbet

2 cups water.  
1 cup sugar.  
1 cup canned pineapple juice.  
2 tablespoons lemon juice.  
1 egg white.

Boil sugar and water for 10 minutes, cool, then add pineapple and lemon juice and place in freezing tray. Proceed as for peach sherbet. Makes 1½ pints.

### Pineapple Kelsherb

1 can crushed pineapple (No. 2 size).  
1½ cups confectioners sugar.

Pinch of salt.

1 quart buttermilk.

Add sugar, salt and buttermilk to well-drained pineapple. Pour in tray and freeze. Stirring in tray during freezing improves texture. One tablespoonful vanilla may be added if desired. Makes 1½ quarts.

## Southern Sherbet

1 cup water.  
½ cup sugar.  
1 banana.  
1 orange.  
1 lemon.  
1 egg.

Beat egg, add sugar, water, crushed banana, juice and pulp of lemon and orange, mix well, turn into tray and stir twice during freezing.

## Variations

Variations of both the ice and sherbet recipes may be secured by substituting other fruit juices for the ones specified. If desired, about one-half cup of crushed fruit pulp may be added to the sherbets when the egg white is folded in.

## ICE CREAM

### Chocolate Ice Cream

2 cups milk.  
2 tablespoons cornstarch.  
1 cup sugar.  
2 ounces unsweetened chocolate.  
3 egg yolks.  
1 teaspoon vanilla.  
1 cup whipping cream.

Melt chocolate. Proceed as for custard ice cream, adding melted chocolate just before adding the egg yolks. Makes one quart.

### French Marron Ice Cream

2 cups milk.  
¾ cup sugar.  
2 tablespoons cornstarch.  
3 egg yolks.  
4 tablespoons raisins.  
3 tablespoons brandy flavoring.  
8 marrons (preserved in vanilla sauce).

6 macaroons (stale).  
1½ cups whipping cream.  
Make custard as for custard ice cream. Cut raisins in small pieces and soak in brandy flavor. Break macaroons with a rolling pin or put through food chopper. When custard is cool, combine with macaroons, raisins and fold into whipped cream. Makes 1½ quarts.

### Tutti-Fruitti Refrigerator Pie

1 1/3 cup bana pulp.  
2/3 cup orange juice.  
½ cup maraschino cherries.  
1 tablespoon lemon juice.  
2/3 cup powdered sugar.  
1¼ tablespoons gelatine.  
½ cup cold water.  
1 cup heavy cream.  
About 24 gingersnaps.

Put bananas through sieve. Add pulp and juice of oranges, together with sliced cherries, lemon juice powdered sugar and gelatine (first soaked in cold water, then dissolved over boiling water. Cool over ice water, stirring till mixture starts to set. Then fold in cream whipped. Line sides of pie plate with halved wafers and sprinkle crumbled wafers thickly over bottom. Turn in fruit mixture and freeze.

### PARFAIT MAZARIN

1 cup sugar.  
1 cup water.  
3 egg whites, stiffly beaten.  
2 squares unsweetened chocolate, melted and cooled.  
2 cups cream, whipped.  
1 tablespoon vanilla.

Cook sugar and water until a small amount of syrup forms a stiff ball in cold water, or spins a long thread when dropped from tip of spoon (233 degrees F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until mixture is cool. Fold in chocolate, cream, and vanilla. Pour into mold, filling it to overflowing, cover tightly down over paper, and pack in equal parts of ice and salt. Let stand 3 to 4 hours. Or place in freezing trays of automatic refrigerator and let stand 3 to 4 hours. Serve in parfait glasses and top with whipped cream. Makes 1½ quarts parfait.

## VELOUTE SAUCE

### (Sauce Veloute)

3 ounces butter, or 1 tablespoon-full and a half.  
1 tablespoon and a half of flour.  
2 gills of water.  
The well-beaten yolk of 2 eggs.  
Salt and pepper to taste.  
Juice of a lemon.  
1 tablespoonful of chopped parsley.

Blend the flour and butter as in white sauce, only letting it become slightly yellow. Add by degrees the boiling water, and season to taste. A tablespoonful of white wine is a fine addition. Add the juice of half a lemon, and a tablespoonful of chopped parsley. Let simmer for about 10 minutes, and take from the fire, and add the well-beaten yolks of two eggs. Serve immediately with boiled fish or meats.

### Broiled Grape Fruit

Cut grape fruit in half. Remove center, sprinkle with sugar and set on broiler, leaving the door open. Leave grape fruit in oven twenty minutes or until brown.

### Asparagus Whee

10 crackers, 1½ cups milk, 6 eggs, 1½ teaspoons salt, 1 can green asparagus tips, 1 tablespoon butter.

1 cup grated American cheese. Beat yolk of eggs to a lemon color, add milk, salt and pepper and fold in the white that have been beaten very stiff. Add and sprinkle the ½ cup of cheese over top. Arrange asparagus on top in a wheel-like ring. Sprinkle with remaining ½ teaspoon salt and put butter in center. Place baking dish in a pan of water, bake in hot oven until custard is set. Place a few pieces of parsley in center just before serving.

## Meal Muffins

1½ cups meal.  
1½ cups boiling water.  
2 eggs.  
1 cup sweet milk.  
1 teaspoon salt.  
1 tablespoon melted shortening.  
4 teaspoons baking powder.  
Scald the meal, stirring to prevent lumps. When cool, add well-beaten eggs, salt, milk and melted shortening. Beat well, then add the baking powder. Bake in well-oiled and heated muffin pans about 25 minutes. (400 degrees F.)

## Meat With Noodles

2 tablespoonfuls butter.  
2 tablespoonfuls flour.  
1 medium can noodle soup.  
1½ cupfuls diced cooked pork, beef or lamb.  
Melt butter, add flour, and blend well. Pour in soup and stir until thickened. Add meat and cook until meat is heated through. Serve on toast points or toasted biscuits. Garnish with paprika and parsley.

## Savory Creamed Chipped Beef

¼ pound sliced dried beef.  
3 tablespoonfuls butter.  
4 tablespoonfuls flour.  
2 cupfuls milk.  
½ cupful chili sauce.  
Toast or toasted muffins.  
Brown beef slightly in frying pan with butter. Stir in flour. Add milk gradually, stirring constantly. Serve on toast or toasted muffins.



## GOOD COOKS

Insist Upon

## RELIABLE GROCERIES

for

## BETTER RESULTS

and they

## BUY THEM AT

## Middlebrooks'

NEW GROCERY

## A Good Cook—A Good Recipe

PLUS

## A GOOD COOK STOVE

and the result is a good meal

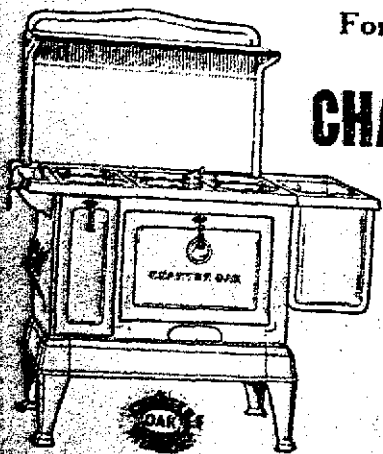
For Better Cooking  
Select a

## CHARTER OAK

Wood

## RANGE

with  
Copper  
Reservoir  
Plain or En-  
amel Finish.



You may be able to "get-along" with your old stove, but why bother when you can get a new, modern CHARTER OAK RANGE for so little. Proper insulation assures low fuel consumption and even temperatures. Cooking becomes a pleasure on a new CHARTER OAK.

See Them on Display at

**DUFFIE HARDWARE CO.**

202 South Elm

Hope, Ark.

HAVE YOU HEARD THE NEWS! THE REGULAR PRICE OF CALUMET BAKING POWDER IS NOW ONLY 25¢ A POUND!



YES! AND THE NEW CAN IS SO EASY TO OPEN!



## Delicious Sauces Easily Made; Interesting Vegetables

### White Sauce

1½ tablespoons butter.  
1½ tablespoons flour.  
½ cup water or white broth.  
Salt and pepper to taste.  
Blend the flour and butter in the saucepan without browning in the least. Add by degrees the boiling water or white consommé of veal or chicken, stirring until smooth, and boiling three minutes. Salt and pepper to taste. Add the juice of half a lemon. If the sauce is to have other ingredients, this is the foundation for them. It must be of the consistency of thick starch to begin with, in the later case.

4 pounds of raw veal.  
The bones of a chicken.  
1 gallon of water.  
1 carrot.  
1 turnip.  
Celery tops.  
2 tablespoons of butter.  
2 spoonfuls of lard.  
1 herb bouquet of thyme.  
Parsley.  
Bay leaf.  
1 stalk of celery.  
2 long carrots.  
1 wineglass of sherry wine.

Take the veal and the bones of the chicken and put into a pot with a gallon of water. Add the herb bouquet, tied together, and one chopped carrot, one turnip chopped, celery tops, and other ingredients of a good "pot-au-feu." Let all boil slowly for three hours, until it is reduced one-half. Then salt and pepper to taste. This will give a white broth or consommé blanc. When boiled to this point take off the fire and strain the broth into a jar. Now take two tablespoonfuls of butter and flour blend, without browning. Add all the broth to this, stirring slowly while on the fire. Add a good strong bouquet of herbs, thyme, parsley and bay leaf, all tied whole together. Add two large carrots, and let it boil till reduced to one-half again. After it has reduced, season to taste, and when it has reached the consistency of starch take off the fire and strain and let it get cool. This sauce is used for all white meats and fish. When used for fish take one tablespoonful and moisten with a little fish broth. Add a wineglass of sherry wine, and set on the fire to heat, and add a pint of consommé or broth. This sauce allemande will keep at least one month in our climate, in the ice box. If one prefers to make it as needed, follow the proportions of one tablespoonful of butter, two of flour and one pint of boiling broth.

### Vinaigrette Sauce

12 shallots.  
2 tablespoons of vinegar.  
5 tablespoonfuls of chopped parsley.  
Salt and pepper to taste.  
Mix all together, as in a sauce ravigote, cold (see recipe), and add the oil and vinegar; serve cold, with cold boiled meat, cold boiled fish.

### Pepper Sauce

1 carrot, minced fine.  
2 sprigs each of thyme and parsley.  
1 onion, minced fine.  
½ pint of consommé.  
1 bay leaf.  
1 wineglass of sherry.  
½ grated lemon.  
1 small piece of celery.  
Salt and pepper to taste.  
1 tablespoon flour.  
1 tablespoon butter.  
A dash of Tabasco.

Put the butter in the saucepan, and as it melts add the flour. Let it brown slowly, and then add one pint of consommé. Let it boil and add the minced herbs and vegetables, and the zest or outer skin of half a grated lemon. (The zest is the skin of a lemon, grated off without touching the inner white or pulp). Let all boil slowly for an hour and a half. Add a wineglassful of sherry or madeira and season with salt and black pepper (hot) and a dash of Tabasco. Let it boil for 10 minutes longer, take off the stove and strain, and serve with any game.

### Beef à la Mode

5 pounds of the rump or the round of beef.  
½ pound of salt fat.  
2 large onions.  
2 turnips.  
5 carrots.  
1 tablespoon of shortening.  
1 clove of garlic.  
Salt, pepper and Tabasco to taste.  
2 bay leaves.  
Sprig of thyme and parsley.

Cut the fat of the salt meat into thin shreds. Chop the onion and bay leaf very fine, as also the garlic, thyme and cloves. Rub the shreds well with salt and pepper. Take the rump of beef and lard thickly by making incisions about three or four inches in length and inserting the pieces of salt fat and spices, onion and thyme and garlic, mixed thoroughly. Take two large onions and cut into quarters and put in a saucepan with one tablespoonful of lard. Let the slices brown and then lay on top the rump of beef, well larded. Cover closely and let it simmer very slowly till well browned. Then add the chopped bay leaf and parsley. When brown add five carrots cut into inch squares, two turnips cut in the same manner, and two large onions chopped fine. Let the whole brown, keeping well covered and cooking slowly over a low but regular fire. Be always careful to keep the cover very tight on the pot. When it has simmered about 10 minutes, turn the daube on the other side, cover closely and let it simmer 10 minutes more. Then pour over it sufficient boiling water to cover the daube; or, better still, if you have it, use instead of the water boiling consommé or pot-au-feu. Season according to taste with salt, Tabasco and black pepper. Cover the pot tight, and set it back on the stove, letting it smother slowly for about three hours, until tender. Serve hot or cold.

### Superb Louisiana Rice Bread for Breakfast

Two cups of raw rice, three cups of hot water, boil with one teaspoon of salt, until half done. Then add to this semi-cooked rice one cup of sweet milk, two eggs, well beaten together, one tablespoon of butter and salt to taste. Place all in a baking dish, and bake until it is a golden brown, and serve for breakfast or supper, with sausage and gravy. Be sure it is salted enough.

### Cold Grits or Hominy Bread for Breakfast

2 cups of cooked cold grits.  
1 tablespoon of butter, melted.  
4 eggs, separated.  
1 small cup sifted meal.  
teaspoon salt.  
1 teaspoon baking powder.  
Mix in order given with enough sweet milk to make a very soft dough, like thick boiled custard, and bake in moderate oven for one hour. All cold grits may be used, but the meal is a nice addition.

### Sweet Cornbread Sticks

2 cups corn meal.  
1 teaspoon salt.  
4 teaspoons baking powder (level).  
1 cup sweet milk.  
¾ cup hot water.  
1 teaspoon sugar.  
2 tablespoons melted lard.  
1 egg well beaten.  
Sift dry parts, and scald with hot water, and beat in egg well beaten. Pour into hot greased bread pans, and bake in hot oven. Have a teaspoon of melted hot lard in each bread-stick pan, to assure crispness. Be certain the pans are hot.

### Delicious Sour Milk Pan Cornbread

2 cups corn meal.  
2 cups butter milk (two days old)  
2 eggs, beaten separately.  
2 tablespoons melted butter.  
1 level teaspoon soda.  
1 teaspoon salt.  
Stir soda into milk and beat in meal. Add butter and salt. Grease pan well, and bake in moderately hot oven.

### Pecan Pralines

1 pound brown sugar.  
½ pound of freshly peeled and cut pecans.  
1 spoon of butter.  
4 tablespoons of water.  
Set the sugar to boil, and as it begins to boil add the pecans, which you will have divested of their shells, cut some into fine pieces, others into halves, and others again into demi-halves. Let all boil till the mixture begins to bubble, and then take off the stove and proceed to lay on a marble slab, to dry. These pecan pralines are delicious.

Be careful to stir the mixture in the above recipe constantly till the syrup begins to thicken and turn to sugar. Then take from the stove and proceed to turn on the marble slab. One pound of unshelled pecans will make a half pound peeled. In using water, add just sufficient to melt the sugar.

### Okra Gumbo

1 chicken.  
1 onion.  
6 large fresh tomatoes.  
2 pints of okra, or 50 counted.  
½ pod of red pepper, without the seeds or Tabasco.  
2 large slices of ham.  
1 bay leaf.  
1 sprig of thyme or parsley.  
1 tablespoonful of shortening or 2 level spoons of butter.  
Salt and Tabasco to taste.  
Clean and cut the chicken. Cut

the ham into small squares and chop the onions, parsley and thyme. Skin the tomatoes and chop fine, saving the juice. Wash and steam the okra and slice into thin layers of ½ inch each. Put the shortening into the soup kettle, and when hot add the chicken and the ham. Cover closely and let it simmer for about ten minutes. Then add the chopped onions, parsley, thyme and tomatoes, stirring frequently to prevent scorching. Then add the okra, and, when well browned, which imparts a superior flavor. The okra is very delicate, and is liable to scorch quickly if not stirred frequently. For this reason many Creole cooks fry the okra separately in a frying pan, seasoning with the pepper, Tabasco and salt, and then add to the chicken. But equally good results may be obtained with less trouble by simply adding the okra to the frying chicken, and watching constantly to prevent scorching. The least taste of a "scorch" spoils the flavor of the gumbo. When well fried and browned, put in the boiling water (about three quarts) and set on a very slow fire, letting it simmer gently for about an hour longer. Serve hot, with nicely boiled rice. The remains of turkey may be utilized in the gumbo, instead of using chicken.

In families where it is not possible to procure a fowl, use a round steak or beef or veal, instead of the chicken, and chop fine. But it must always be born in mind that the chicken gumbo has the best

flavor. Much, however, depends upon the seasoning, which is always high, and thus cooked, the meat gumbo makes a most nutritious and excellent dish.

### Post Toasties Cookies

3 cups toasties.  
1 cup chopped pecans.  
1 package dried coconut.  
1 cup sugar.  
ped.  
Whites of three eggs stiffly whip. Mix all together, drop off teaspoon on greased pan. Bake slowly until light brown.

### Spiced Almond Cakes

4 eggs beaten light.  
1 pound brown sugar.  
½ pound almonds (blanched and cut, not too fine).  
1½ cups flour.  
1½ teaspoons baking powder, level.  
1 teaspoon cinnamon.  
½ teaspoon allspice.  
¼ teaspoon cloves.  
Mix in order given. Cut out and bake in moderate oven.

### Finger Cookies

2 3 cup butter.  
4 tablespoons sugar.  
1½ cup flour.  
1 cup pecans.  
1 teaspoon vanilla.  
Grind pecans and mix with butter; add sugar and vanilla, add flour. Roll into finger shape and bake in slow oven 40 minutes. When cool roll in powdered sugar.

## A Modern Cook Needs These Modern KITCHEN HELPS

No greater convenience can be added to your kitchen than proper tools and appliances. Modern improvements are each made to fulfill a number of different kitchen tasks, making work less complicated and eliminating many useless utensils.

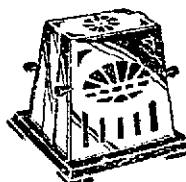


Our Complete Line of "Kitchen Helps" Is Always on Display at Our Store Rooms

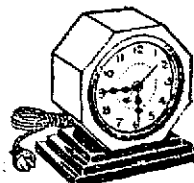
Stop in at your first opportunity and let us show you our many labor and time-saving "Kitchen Helps." We have many more household aids in addition to the electrical appliances shown here.



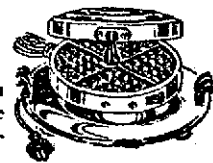
**Electric Food MIXER** \$18.95 up  
Genuine Westinghouse Food Mixer—the finest and handiest appliance you can have in your kitchen.



**G-E Hotpoint Toasters** \$3.50 up  
Beautiful Toasters that toast your bread to that golden-brown perfection.



**Electric CLOCKS** \$3.95 up  
G-E Electric Clocks for Kitchen, Bedroom or Parlor. Silent Accurate—Beautiful. They make ideal gifts.

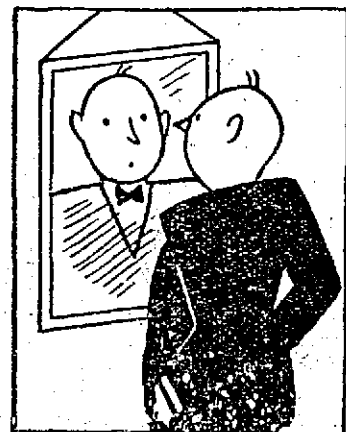


**Electric Waffle IRON** \$6.95 up  
Westinghouse and G-E Hotpoint Waffle Irons in the latest modernistic designs. Just the thing for quick meals.



**Electric Percolator** \$7.95 up  
**Coffee Makers** \$5.95 up

**Hempstead County Lumber Co.**  
Phone 89  
East Third Street



The man who can remember the hitching post in front of the barber shop looks decidedly younger with his hat on.  
And the woman who can remember it looks half her age. She dresses better and worries less because she reads the ads in the Hope Star.



## Some Suggestions for Making Favorite Cakes---Entrees

First, cream the shortening and the sugar. This creaming process takes but a moment. If the eggs are to be separated, the beaten yolks should be added together with the flavoring, and then the dry ingredients, sifted together, should be added alternately with the liquid. The egg whites, beaten stiff, are then folded in and the mixture transferred to a pan which should be rubbed lightly with shortening and then dusted with flour.

In case the cake is to be baked a long time, it is advisable to line the bottom of the pan smoothly with lightweight oiled paper.

If close texture is desired, the eggs should be beaten together without being separated, and added to the creamed shortening and sugar.

Baking time is divided into quarters. During the first quarter, the cake rises, during the second, it sets; during the third, it begins to brown in spots, and during the fourth, it browns evenly. Cake is done when it shrinks from the sides of the pan, or even when it ceases to hiss or steam.

The right oven temperature depends upon the cake. Fruit or rich wedding cake, demanding two hours or more cooking, calls for a slow oven, about 225 degrees Fahrenheit. Sponge or angel cake calls for a quicker oven, about 300 degrees Fahrenheit. Leaf cakes need a moderate oven about 350 degrees Fahrenheit, while layer and cup cakes call for a hot oven, about 375 degrees Fahrenheit.

When taken from the oven the cake should be allowed to stand in the pan for two or three minutes, then be loosened gently around the edges and inverted on a wire cake cooler to allow a free circulation of air to cool. If a boiled icing is to be used it should be put on a cold cake. An uncooked icing may be spread on either a slightly warm or cold cake.

### Lazy Daisy Cake

1/2 cupful shortening.  
1 1/2 cupfuls brown sugar  
2 eggs.  
1/2 cupful milk.  
1 2/3 cupfuls flour.  
3 teaspoonfuls baking powder.  
1/2 teaspoonful cinnamon.  
1/2 teaspoonful nutmeg.  
1/4 teaspoon salt.  
1/2 pound figs or 1 cupful raisins.  
Put shortening, sugar eggs and milk in a bowl. Add flour, baking powder, cinnamon, nutmeg and the salt mixed and sifted together. Beat all the ingredients together five minutes. Add raisins and mix well. Pour into a well greased shallow pan, having batter two inches deep. Bake in a moderate oven (350 degrees F.) 50 to 60 minutes or in muffin pans in a hot oven (400 degrees F.) 20 to 25 minutes.

1 cupful sugar.  
2 3/4 cupful shortening.  
4 eggs.  
1/2 teaspoon vanilla extract.  
1/2 teaspoon lemon extract.  
1 tablespoon milk.  
1 1/3 cups flour.  
1/2 teaspoon baking powder.  
1 3/4 teaspoon salt.

Cream together shortening and sugar, then beat in the eggs, one at a time, without preliminary whipping. Add the extracts, then sift together dry ingredients, and add them to the first mixture alternately with the milk. Transfer to a medium-sized cake pan, with shortening and bake in a moderate oven (350 degrees F.) for about 40 minutes. If desired, a little mace may act as flavoring.

1/2 cup shortening (scant).  
1 cup sugar.  
Rind 1/2 lemon.  
1 tablespoon lemon juice.  
3 egg yolks, beaten light.  
1 1/2 cups flour.  
1/4 teaspoon salt.  
1/4 teaspoon soda.  
3 egg whites.

Stir the shortening and gradually work in sugar, lemon juice and rind, and then the egg yolks. Sift together dry ingredients and add to the first mixture, then fold in egg whites, beaten stiff. Transfer to small muffin pans lightly rubbed with shortening, fill them half full, and bake from 25 to 30 minutes in a moderate oven (350 degrees F.). The cakes will have a delicious crust, similar to that of ladyfingers, and it is not necessary to ice them.

### ENTREES

#### Frozen Tuna and Rice

1 1/2 cups tuna fish.  
2 cups steamed rice.  
1 cup tiny peas.  
4 tablespoons mayonnaise.  
Salt.

Combine all ingredients and place in freezing tray. This mixture should not be frozen at too low a temperature. Serve on lettuce with mayonnaise, garnished with tomato slice or strip of pimiento. Serves eight. (Chicken may be used in this recipe in place of tuna.)

#### Chicken Supreme

1 1/2 cups cold chicken.  
1/4 cup crushed pineapple.  
6 tablespoons pecans.  
Finch of salt.  
1 cup whipping cream.  
1 cup mayonnaise.

Cut chicken in small cubes, drain pineapple and chop the nutmeats fine. Add salt to chicken and combine first four ingredients. Whip cream and blend with mayonnaise. Fold two mixtures together. Place in tray and freeze. Cut in squares and serve on lettuce, garnish with mayonnaise and a slice of tomato. Serves 10.

Variations: Many delightful and

inexpensive variations may be made from the recipe for chicken supreme given above. Left-over cold pork, veal or beef, or a combination of these meats may be substituted for the chicken. Seafoods may be used in place of meat or fowl if desired. Other fruits may be substituted for the pineapple, and any sort of nutmeats may be used.

### Salmon Entree

2 cups flaked salmon.  
2 cups cooked spaghetti.  
1 cup of peas.  
2 tablespoonfuls of lemon juice.  
1/2 cup mayonnaise.  
Salt and pepper.

Break spaghetti in small pieces before cooking. Remove skin and bones from salmon and flake with a fork; add lemon juice. Drain and cook spaghetti and combine with mayonnaise, salmon and peas. Season well and pack in tray. Freeze same as tuna and rice. Serves eight.

#### Stuffed Eggs in Tomato Aspic

4 eggs, hard cooked.  
4 tablespoons mayonnaise.  
1/2 tablespoon salt.  
2 cups tomatoes.  
1 teaspoon grated onion.  
1/4 teaspoon paprika.  
2 teaspoons sugar.  
1/4 cup cold water.  
4 teaspoonfuls gelatin.

Cut hard-cooked eggs in halves lengthwise and remove yolks. Mash yolks with mayonnaise, salt, pepper and paprika and refill whites. Soak gelatin in cold water. Cook tomato and seasonings and put through strainer. Dissolve gelatin in hot liquid. Cook. Fill mold with layers of stuffed eggs and tomato jelly, letting each layer harden before adding the next one. Chill until firm. Serve slices on lettuce hearts. Serves eight.

Note: Two cups potato salad may be used instead of eggs.

### APPETIZERS

#### Frozen Crabmeat Cocktail

1 cup flaked crabmeat or other sea food.  
1 teaspoon gelatine.  
2 tablespoons cold water.  
4 tablespoons tomato catsup.  
1 tablespoon lemon juice.  
1 teaspoon Worcestershire sauce.  
4 teaspoons French dressing.  
Salt and Tabasco.  
Soak gelatin in cold water and dissolve over hot water. Add catsup, lemon juice, other seasonings and fish. Turn into freezing trays, or place in paper or silver individual freezing dishes in trays and freeze. Serves four to six.

#### Shrimp Cocktail With Ice Cups

1 1/2 cups shrimps.  
1/2 cup tomato catsup.  
1/4 cup lemon juice.  
1/2 cup cooking sherry.  
1/2 teaspoon chopped chives.  
6 to 8 drops Tabasco sauce.  
Freeze ice cubes, and when shell of ice has formed pour out remaining water and return to tray until serving time. Clean and prepare shrimp and chill. Blend ingredients for sauce and chill. Just before serving place shrimp in cocktail glasses, place ice cup in center of glass and fill cup with cocktail sauce. Serves four. (Sherry may be omitted).

#### Tomato Ice

Season desired amount of tomato juice to taste or use prepared tomato juice cocktail. Pour into tray and freeze. This mixture should be stirred every half hour. When ready to serve beat with a fork and place in cocktail glasses. Garnish with a sprig of mint or parsley.

#### Raspberry Cup

Place a spoonful of raspberry ice in a stemmed cocktail glass, cover with iced fruit mixture, garnish with a sprig of fresh mint and serve at once.

#### Iced Fruit Cocktail

Use equal parts pineapple, peach, pear and apricot, and a small bottle of maraschino cherries. Dice all fruit, reserving one cherry to top each cocktail. Pour the combined juices over the fruits and place in covered dish to chill thoroughly before serving.

#### Cape Cod Cocktail

6 tablespoons sugar.  
2 3/4 cups cranberry sauce.  
2 halves canned apricot.  
1 large banana.  
Slice banana and cut apricot in small pieces. Mix ingredients well and chill. Serves six.

#### Watermelon and Cantaloupe Cocktail

1 cup watermelon balls.

1 cup cantaloupe balls.

Fresh mint.

Powdered sugar.

2 tablespoons lemon juice.

With a vegetable cutter prepare small balls of bright pink watermelon and bright orange cantaloupe. Sprinkle lightly with sugar and lemon juice and chill thoroughly. Fill cocktail glasses and garnish with sprigs of fresh mint. Serves six.

#### Frozen Clam Bouillon

4 cups clam bouillon.  
2 tablespoons cold water.  
1 teaspoon gelatine.

Soak the gelatine in cold water for five minutes and dissolve in hot bouillon. Add desired seasonings and cool. Turn into tray and freeze to a mush, stirring twice during freezing process. Serve in bouillon cups topped with salted whipped cream. Garnish with a dash of paprika. Serves eight.

#### Jellied Seafood Canape

Make a half recipe of tomato jelly and add one cup flaked seafood. Mold in a quarter or half-inch layer in layer cake pans. When firm cut with cookie cutters in desired shapes. Put jelly on Melba toast, cut in similar shapes. Place on paper doilies on plate, garnish with mayonnaise and serve with a stuffed olive and radish rose.

#### Fruit Soup

1/2 cup cherry juice.  
1/4 cup pineapple juice.  
2 tablespoons lemon juice.  
1/4 cup orange juice.  
1/2 cup cold water.  
Few grains salt.  
2 tablespoons gelatine.  
1 1/2 cups boiling water.

Soak gelatine in cold water and dissolve in boiling water. Add fruit juices, sugar and salt and chill. Before serving beat with a fork, then turn into tall thin glasses or bouillon cups. Serves four.

#### Meal Sticks

1 1/2 cups water.  
1/2 cup molasses.  
1 teaspoon salt.  
1 cup meal.  
1/4 cup flour.  
2 teaspoons baking powder.  
Bacon drippings.

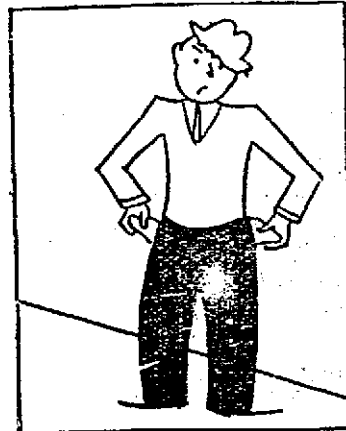
Put the water, molasses and salt together in a saucepan and bring them to a boiling point, add the corn meal and cook, stirring constantly, until the mixture is stiff enough to hold the spoon upright. Turn into a bowl and when cool arr the flour and baking powder sifted together. Form the mixture into sticks about five inches long and one inch thick.

Place one cupful of bacon drippings in a shallow baking pan and when smoking hot add the corn sticks, shaking them about the pan to coat each stick with the drippings. Then bake in a hot oven (450 degrees F.) about 18 minutes.

Other shortening may be used in place of bacon drippings if desired, but the best flavor is given by the bacon.

#### Meal Batter Cakes

1 cup meal.  
1 cup boiling water.  
1 whole egg or 2 yolks.  
1/2 teaspoon salt.  
1/2 cup milk.  
1 tablespoon melted shortening.  
3 teaspoons baking powder.



This business of working you way through college is all right as long as the checks keep coming through from home.

Working you way through a limited budget is all right, too, as long as you keep a careful check on the specials in the Hope Star.

Scald the meal, stirring to prevent lumps. When cool, add well-beaten eggs, salt, shortening and milk. Beat well, add the baking powder and drop on a well-greased griddle.

### Old Fashioned Pone Bread

2 cups meal.  
Water to make a stiff batter.  
1 teaspoon salt.  
2 tablespoons melted shortening.  
5 teaspoonfuls baking powder.  
Mix well into stiff batter with water, add salt, melted shortening and sift in baking powder. Form into small pones, like a finger pointed on ends, place in hot greased pan and bake in hot oven (450 degrees F.)

### Stewed Duck, Peasant Style

1 pair of ducks.  
6 turnips.  
1 tablespoonful of butter.  
12 onions chopped fine.  
1 square inch of ham, minced very fine.  
1 bay leaf.  
1 tablespoonful of flour.  
Salt and pepper to taste.  
1 clove of garlic.  
1 sprig each of thyme and parsley.

This is one of the most delightful ways of cooking wild ducks. Turnips blend well with the flavor of the wild duck, and a nicer way of serving this vegetable does not exist.

Clean the ducks and cut into pieces at the joints. Put a tablespoonful of butter into the pot, and as it melts add the onions, chopped fine. Let this brown and then add the pieces of ducks. Let them brown and add the minced ham. Immediately after add the turnips, sliced or cut in quarters, a tablespoonful of sifted flour.

## Keep Cool-

While You Cook  
in  
**GEORGIANA**  
**Wash Frocks**

TISSUE GINGHAMS  
PRINTS EYELETS



\$1.59 \$1.98 \$2.98

LADIES  
Specialty Shop

## New Crosley Shelvador



Priced at  
**\$74.50**  
and up

Be sure to see the new Crosley Shelvador Electric Refrigerator. Let us show you how much more you can get in a Shelvador. Very liberal terms.

**HOUSTON ELECTRIC SHOP**

## Substantial Salads for Summer Days Are Easy to Make

### Salmon Salad

1 can red salmon.  
1 medium bunch celery.  
6 of 8 small pickles.  
1 cup stuffed olives.  
1/2 cup walnut meats.  
1 red or green pepper.  
Salt and pepper to taste.  
1 cup crackers crumps.  
Mayonnaise.  
Remove skin and bones from salmon, chop celery fine, also pickles, olives, pepper and nut meats. Roll crackers fine. Mix all together with mayonnaise and serve on lettuce leaves. Garnish with a few nut meats or stuffed olives.

### Macaroni Shrimp Salad

One-half box macaroni rings cooked until tender. Drain and add 1 green pepper, 1 red pepper, 1 small onion, 1 bunch celery, 1 can of shrimps cut in small pieces. Mix well together, adding salt to taste in the following dressing.

#### Dressing

1 cup water.  
1 cup vinegar.  
(boil together)  
2-3 cup sugar.  
2 teaspoons flour.  
2 teaspoons mustard.  
1 teaspoon salt.  
1/4 teaspoon pepper.  
2 eggs.  
Mix all dry ingredients together then add the eggs. Add boiled vinegar and water a little at a time. Return to stove and cook until the mixture thickens. Take off the fire and add a large lump of butter.

### Apple, Celery and Tuna Fish Salad

1 cup apples, pared and diced.  
2 tablespoons lemon juice.  
1 1/2 cups celery diced.  
2 cups tuna fish flaked.  
1/4 cup mayonnaise.  
Sprinkle the apples with the lemon juice and blend with the celery, tuna fish and mayonnaise. Serve on crisp lettuce and garnish with additional mayonnaise.

### Coleslaw with Horse-Radish Dressing

Shave a firm head of cabbage very fine and cover with ice water for an hour, drain and dry well. For the dressing, whip 1 cup sour cream with 1 tablespoon prepared horse radish, 2 tablespoons tarragon vinegar, 4 tablespoons cider vinegar, 3 teaspoons sugar, 1/2 teaspoon salt and 1 teaspoon prepared mustard. Mix well and add paprika to color. Then mash well the yolks of 3 hard-cooked eggs and blend with the dressing pour over the cabbage, tossing lightly until well mixed. Cut the whites of the hard cooked eggs into matchlike shreds and add them as a garnish to the slaw.

### Asparagus Salad Cinagrette

Drain liquid from canned asparagus. Make cinagrette sauce as follows: Add 1 tablespoon each of chipped parsley, chives and sour pickle to 3-4 cup French dressing. Shake well. Pour over asparagus and allow to chill thoroughly. Serve on crisp lettuce or watercress.

### Creole Eggs

First sauce—  
1 tablespoon butter.  
1 medium onion, chopped.  
1 green pepper, chopped.  
1 tablespoon flour.  
1/4 cup cooked celery, chopped.  
1/2 teaspoon salt.  
1 cup tomato juice or puree.  
Melt butter in sauce pan. Add

onion and pepper, cook until tender. Blend in flour. Add celery, salt and tomato juice. Cook until thickened, stirring constantly.

#### Second sauce—

1 tablespoon butter.  
1 tablespoon flour.  
1/2 teaspoon salt.  
1 cup milk.  
6 hard boiled eggs, chopped.  
1/2 cup dry bread crumbs, buttered.

Melt butter in sauce pan. Blend in flour. Stir in slowly the cup of milk and cook until thickened, stirring constantly. Add eggs. Fill baking dish with alternate layers of the two sauces. Top with bread crumbs. Bake in moderate oven until firm, about twenty-five minutes. Serve six.

### Hash With Poached Egg

1 can corned beef.  
1 1/2 cups cold mashed potato.  
1 large onion.  
6 eggs.  
2 tablespoons fat.  
Salt.  
Pepper.  
Method: Chop corned beef and onions, mix well with mashed potato, season to taste with salt and pepper. Mold into round, flat croquettes and fry golden brown into hot fat.

Poach eggs and place one on top of each croquette. Serve hot. Will serve either six or eight. A good breakfast or luncheon dish.

### Egg in Spanish Cups

Butter ramekins, cover bottom with sides with well-seasoned and cooked spinach (chopped fine). Sprinkle with grated cheese, and drop one egg in each dish. Cover with well-seasoned white sauce, sprinkle with cheese or bread-crumbs and bake in oven.

Note: Children will eat spinach dressed up in this way, when they will not taste it plain.

### Egg Salad

12 hard-boiled eggs.  
Cool, remove yolks. Mince with fork, and add one tablespoon melted butter, one desertspoon of celery seed, one-half teaspoon salt, one teaspoon prepared mustard, and black pepper to taste. 3 tablespoons apple vinegar. Mix and re-fill eggs, which have been cut lengthwise. Press a ripe stuffed olive in the center of each, and serve on the crisp lettuce leaves with Mayonnaise dressing.

### Baked Eggs and Asparagus

Prepare asparagus as usual for boiling. Boil until tender, seasoning with salt and pepper and a tablespoon of butter for about 20 "sticks" of asparagus. Place asparagus in a baking dish, break six eggs over this and season with salt and pepper and a pat of butter. Place in oven and bake until set, and then serve. Serve in dish in which it is baked, if convenient cover with a hot plate until time to serve which should be as soon as possible.

### Stuffed Green Peppers

2 green peppers.  
2 tablespoons butter.  
3 tablespoons flour.  
1 cup of milk.  
1 cup boiled cheese.  
1/2 teaspoon salt.  
1/4 teaspoon paprika.  
1 tablespoon chopped onions.  
Wash peppers, cut out and discard seeds and pulp. Rinse well in cold water. Melt butter and add flour. When blended, add milk and cook until very thick. Stir constantly. Add rice, cheese and seasonings. Stuff peppers. Arrange in small pan. Add 1-3 inch water and bake 30 minutes in slow oven. Baste frequently. This recipe may be increased according to the number of people to be served.

### Tomatoes on the Half Shell

Have large, firm, meaty tomatoes, cut them crosswise, without peeling, then brush the cut surface with melted butter, sprinkle with chopped green pepper and parsley and a little onion. Bake in a hot oven till tender and the tops nicely browned.

### Vegetable Salad

Cook separately and dice 2 beets, 2 carrots, 2 turnips. Mix lightly and add 1 cup cooked lima beans or peas. Toss in a dressing made of 2 tablespoons melted butter blended with 1 tablespoon lemon juice and 1 teaspoon chopped parsley and salt and pepper to taste. Line a salad bowl with lettuce and heap the salad mixture in a mound.

### Seven Minute Frosting

1 1/2 cups sugar, 2 unbeaten egg whites, 5 tablespoons water, 1 teaspoon vanilla, 1/4 teaspoon cream of tartar. Mix sugar and water. Cook after boiling for 3 minutes. Place the unbeaten egg whites and cream of tartar into the small mixer bowl, turn switch to high and immediately add the hot syrup. Continue to beat for 5 minutes. Add vanilla. This is a soft frosting, does not become crusty.

### Fritters Like Mother Used to Make

1 cup flour.  
2 level tablespoons sifted corn starch.  
4 level tablespoons of sugar.  
1 1/2 teaspoons baking powder.  
1/2 teaspoon salt.  
1 egg, beaten separately.  
1 3/4 cup milk.  
Mix dry parts and add fat, then egg beaten separately. Drop in moderately-hot fat and fry a golden brown. Then batter slightly if you wish to make banana or any fruit fritters. Soak all fruit in lemon juice first before dipping in batter.

### Meringue for Any Pie

1 egg white.  
2 level tablespoons granulated sugar.  
1/4 teaspoon baking powder.  
1 teaspoon orange extract.  
For every egg white use two level tablespoons of sugar. Beat the eggs very gradually, flavor and pie on the pie, and bake very slow oven.

### Cranberry Salad

Cook one quart cranberries in 3 1/2 cups water for 30 minutes. Soak 2 tablespoons granulated gelatin in 1/2 cup cold water. Strain the cranberry mixture over it and stir un-

til dissolved. Let stand until cool. When cool, add 1 cup chopped nuts, 1 cup diced pineapple and 1 cup seeded white grapes. Chill over night. Serve on lettuce leaves with mayonnaise or boiled dressing. Garnish with parsley.

### Southern Scrapple

4 cups boiling water with salt, 1 cup grits. Add and stir all the time. Cook 10 minutes. Add 3/4 cups yellow corn meal, stir in smoothly. Cook very slow 20 minutes. Add 3/4 cup raisins. Cook 5 minutes. Let set over night or let stand 5 hours. Fry in shortening. Serve with cod meat.

### Mock Duck

Cover lamb with the following and let stand overnight. 1 button garlic, 2 tablespoons vinegar, 4 tablespoons cooking oil, 1 teaspoon salt, 1/4 teaspoon red pepper and 1 tablespoon onion juice. Next morning, scrape this off, wrap duck head with bacon. Turn heat control to 500 degrees F. and sear, then turn control to 450 degrees for 45 minutes then to 350 degrees and bake 2 hours and 15 minutes. Baste with fat for 2 hours then add 1 cup water and 1 tablespoon butter. Remove bacon before serving. Lamb should be cooked 35 minutes to the pound.

## Why --- Penney Has the Values

By buying for 1487 stores, located in every state in the Union, Penney's are able to offer you first quality merchandise at prices less than other places. Each piece of merchandise bought for these stores must meet a strict standard for high quality—no seconds or prison made goods are ever offered for sale in a Penney store.

1935 IS PENNEY'S YEAR—WATCH US

# PENNEY'S

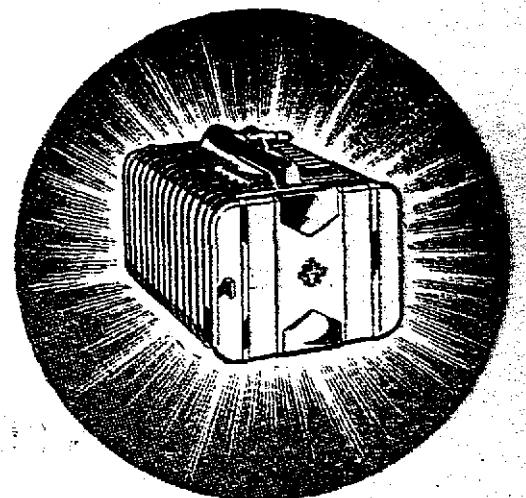
## SEE THE Frigidaire '35 WITH THE FAMOUS SUPER FREEZER

NOW ON DISPLAY AT OUR FRIGIDAIRE SPRING PARADE

We extend a cordial invitation to you and your friends to attend the Frigidaire Spring Parade and see the beautiful new Frigidaires. Each of the 16 snow-white models has the new Super Freezer, affording greater convenience and economy and setting new standards for efficient household refrigeration.

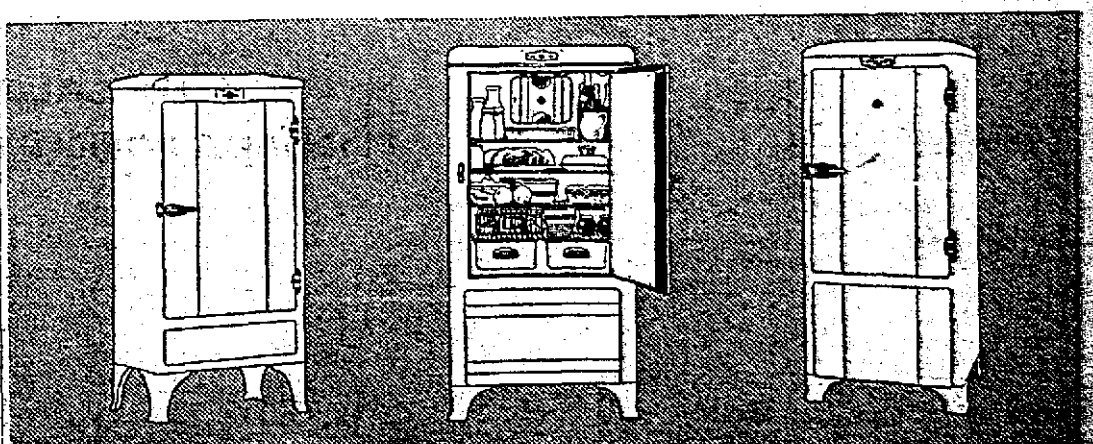
The Super Freezer makes possible a Complete Refrigeration Service. It provides the right kinds of cold for every purpose—all in the same cabinet. There's fast freezing for making ice cubes and desserts; frozen storage for meats and ice cream; extra cold storage for keeping a reserve supply of ice cubes; moist storage for vegetables and fruits; and normal storage below 50° for foods requiring dry, frosty cold.

Besides the Super Freezer, the new Frigidaire '35 has the Cold Control, automatic reset defrosting switch that turns the current on when defrosting is completed, automatic ice



tray release, and the interior of each is finished in porcelain-on-steel.

Come into our showroom at your first opportunity. See the Frigidaire Spring Parade! Then learn how easily you can have a Frigidaire of your own.



Standard Series Frigidaire '35

Super Series Frigidaire '35

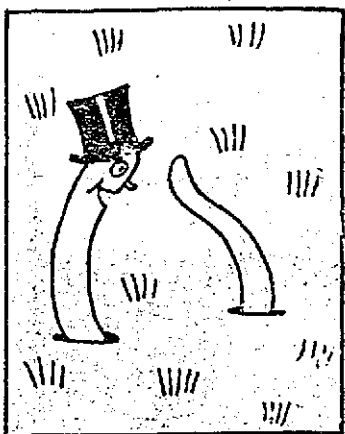
Master Series Frigidaire '35

LISTEN TO JACK PEARL in a new show with Freddy Rich's Orchestra every Wednesday, 9 p. m. over Columbia network.

## HEMPSTEAD COUNTY LUMBER CO.

Phone 89

Hope, Ark.



The lowly earth work is pretty lucky after all. At least he can make both ends meet.

That's a good one. Why, smart women have been making both ends meet by reading the Hope Star ads right along!



**Zwieback Cake**

Grind 1 box Zwieback and 1 1/2 cup nuts together, add 3/4 cup sugar, 1/2 teaspoon cinnamon. Mix well and put 1/2 cup melted butter in a making pan. Put 1/2 zwieback in buttered pan. Pack well. Make a custard of 4 egg yolks, 1/3 cup sugar, 1 heaping teaspoon cornstarch, 1 pt. scalded milk, 1/2 teaspoon vanilla, pinch salt. Cook custard and put over zwieback mixture. Beat eggs whites stiff and put on top. Put remainder of zwieback over all and bake 30 minutes at 350 degrees.

**Marshmallow Pudding**

Whites of 3 eggs beaten stiff, 1 cup sugar. Dissolve 2 teaspoons gelatin in 1/2 cup hot water, being sure it is thoroughly dissolved. Beat in sugar and whites of eggs, flavor and beat 20 minutes. Set in refrigerator and serve with whipped cream filled with fruit.

**Strawberry Parfait**

1 cup sugar, 3/4 cup water, 1 teaspoon vanilla, whites 3 eggs, 2 cups cream (whipped) 1 cup strawberries, 1/4 cup confectioners sugar. Mix strawberries with confectioners sugar. Make syrup of sugar and water. Pour syrup over beaten egg whites slowly. Beat continually until mixture begins to set. Fold into whipped cream. Add vanilla and strawberries. Pour into freezing tray and freeze.

**Cranberry Ice**

3 cups cranberries, 2 1/2 cups sugar, then beat in the eggs—sugar, 1/2 cup orange juice, 3/4 cup boiling water, 1/2 teaspoon salt, 1/4 cup lemon juice. Pick over and wash the cranberries. Add sugar and water and cook 10 minutes. Rub through a sieve, cool and add fruit juice. Freeze.

**Hollywood Rolls**

1 yeast cake.  
1/4 cup lukewarm water.  
1/3 cup sugar.  
1/2 cup butter (or shortening).  
1/3 teaspoon sugar.  
1 egg.  
1 cup warm water.  
4 cups flour.  
Dissolve yeast cake in lukewarm water and add 1/3 teaspoon sugar. Mix in a three-quart mixing bowl sugar, slightly beaten egg and a cup of warm water. Mix thoroughly, add dissolved yeast cake. Into this mixture gradually add flour, mixing and kneading with hands. When mixture becomes too thick to stir place in a greased bowl and brush the surface with melted fat to prevent crust forming. Cover bowl and set in a warm place free from drafts. When it has risen to double its original bulk (about 2 1/2 or 3 hours) press dough down well, cover, and place in the electric refrigerator. This dough will keep for a week or more. When needed, take out desired amount of dough, shape into rolls, brush surface with melted butter and let rise for one hour, or until doubled in bulk. Bake in hot oven (450 degrees F.) for 20 minutes. Makes three dozen rolls.

**Duchess Dream**

1 package of lemon gelatin.  
2 cups boiling water.  
1/2 cup pecans, chopped.  
12 marshmallows.  
1 cup whipped cream.  
12 maraschino cherries, coarsely cut.  
12 vanilla wafers, rolled fine.  
4 tablespoons sugar.  
1/4 teaspoon salt.  
Dissolve gelatin in boiling water cool, then place in the refrigerator to chill. When slightly thickened, beat with rotary egg beater until light and fluffy. Combine nuts, marshmallows, cherries, wafers

sugar and salt. Add to above mixture, and fold into whipped cream. Place in freezer tray for approximately 30 minutes. (Serves 8).

**Potato Custard**

Pare and grate four white potatoes into a quart of milk. Beat four eggs and add three-quarters of a cup of granulated sugar beating it all the while. Stir in half a teaspoon of salt, cinnamon and a quarter of a teaspoon of grated nutmeg and the grated rind of half

a lemon. When well mixed turn into the milk, mix thoroughly then pour into a buttered baking dish or custard cups set in a shallow pan partly filled with lukewarm water. Place in a moderate oven and bake till the custards are set and a knife inserted in the center comes out clean and dry. Cool and top with whipped cream just before serving.

**Chevettes a la Creole**

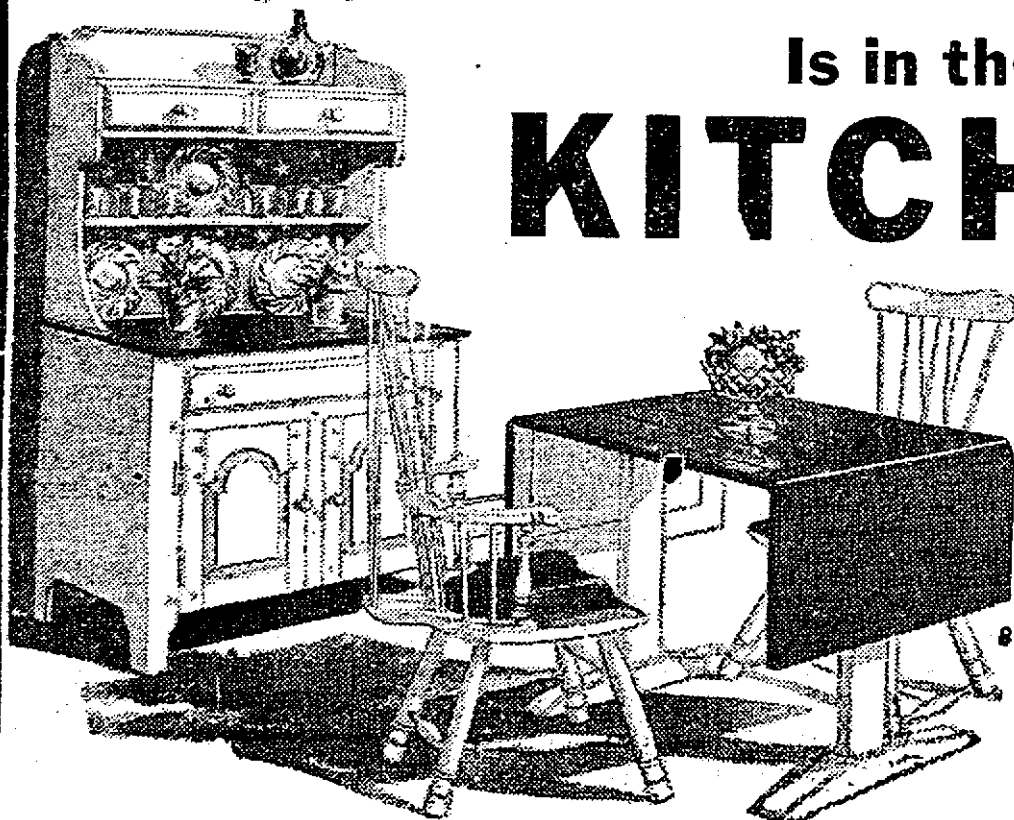
100 fine lake shrimp.

1 large onion.  
1 tablespoonful of butter.  
1 can of tomatoes or 12 fresh ones.  
4 stalks of celery.  
1 clove of garlic.  
1 sprig of thyme.  
2 bay leaves.  
Salt and pepper to taste.  
A dash of Tabasco.

Get about 100 large lake shrimp for this recipe. Boil the shrimp and pick off the shells, leaving the shrimp whole. Chop fine one large

onion, and brown it with a tablespoonful of butter. Add a can of tomatoes or 12 large, ripe tomatoes, chopped fine, and their own liquor. Stir well and brown lightly. Then add three or four stalks of celery, a clove of garlic, a dash of Tabasco, a sprig of thyme, two bay leaves, all chopped finely, and seasoned with salt to taste. After this has cooked 10 minutes, add the shrimp. Let them cook 10 minutes longer, and serve.

# The START of a Good Meal Is in the KITCHEN

**KITCHEN****Cabinets**

Every housewife knows what a joy a Kitchen Cabinet is in cooking. Everything right where you need it—bread board and box-flour bin and sifter—sugar bin, etc. We have a splendid display priced at—

**\$22.50** and up

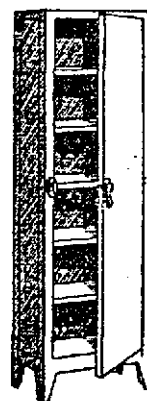
**Breakfast Sets**

Brighten up your kitchen with one of our new Breakfast Sets. Five-piece sets with sturdily built table and four matching chairs, all handsomely finished in appropriate shades.

**\$15.50** and up

**Utility****Cabinets**

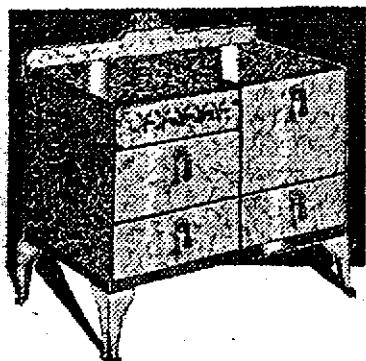
Just the hing to put your "Extras" in. Keeps things in place and out of the way. Makes an attractive addition to your kitchen.

**MAGIC CHEF****Gas Ranges**

Isn't it about time you joined the happy women who are enjoying the advantage of thoroughly modernized kitchens?

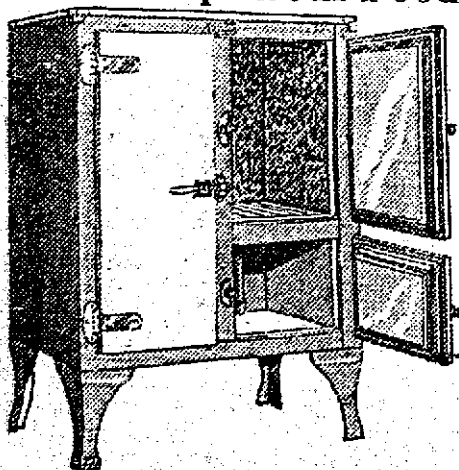
Decide now to make a start by replacing that old range with a new, modern MAGIC CHEF, the gas range of today. Come to our gas range department. See how the MAGIC CHEF lights itself, does its own oven watching, takes the guess and grind out of cooking and baking.

**\$52.50** and up

**Ice Keeps Your Food Fresher****Sanitary****Ice Boxes**

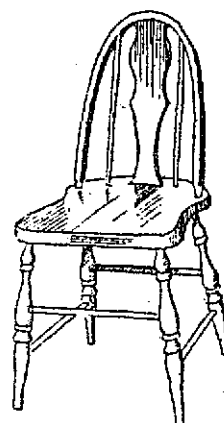
Replace your old ice box with one of these up-to-date Sanitary Ice Boxes. It will soon pay for itself by the ice it saves—and it will keep your foods fresher and more tasty. Heavily insulated—sturdily built—attractively finished.

**\$20.00** and up

**KITCHEN****Chairs**

Unfinished extra chairs for the kitchen. Add to your present breakfast set with several of these chairs—you can easily finish them yourself.

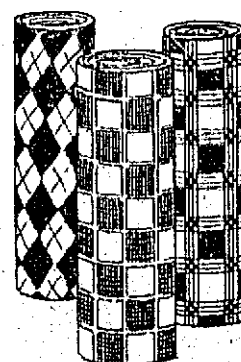
**\$1.25** up

**Genuine Gold Seal  
Congoleum Rugs****for Your  
Kitchen**

Replace your old, worn floor covering with a new Congoleum rug. Will make your kitchen bright and cheery.

**75c** Sq. Yd.

Inlaid  
Linoleum  
**\$2.50** sq. yd.  
Cemented to Floor



An authority writes that life begins at forty. But how many women are willing to begin?

Well, there's one thing very few women CAN begin at, shopping via the ads in the Hope Star being the fixed, profitable habit it is!

"For Over Thirty Years"

## HOPE FURNITURE CO.

R. V. Herndon

PHONE FIVE

T. S. Cornelius

# Appetizing Fish Menus Are Readily Prepared at Home

## Baked Sheephead

- A 3-pound sheephead  
1 large onion.  
2 tablespoonful of flour.  
2 tablespoonfuls of butter.  
1 bay leaf.  
1 sprig of thyme.  
6 fresh tomatoes.  
2 dozen lake shrimp.  
1 dozen oysters.  
½ can mushrooms.  
2 crackers.  
Dry toast cut in dice shape.  
3 sprigs of chopped parsley to garnish.

Clean and wash the fish; place on a platter; chop one large onion fine, rub the fish first with salt and black pepper and then take a large and deep kitchen pan; place in it a tablespoonful of butter, the chopped onion, bay leaf and thyme. Place the fish on top of this and pour over a pint of water. Cover with another closed pan and put the whole on top of the oven (not on the inside). Bake from the bottom. While it begins to boil from below, turn the fish over carefully without breaking, and let it bake on the other side. Take a saucepan and put in it a tablespoonful of butter and mix thoroughly with two tablespoonfuls of flour. Let it brown without burning and then add six fresh tomatoes, skinned and chopped fine, or a half-can. Add 2 dozen lake shrimp that have been cleaned well and scalded, a half can of mushrooms, salt and pepper to taste. Let all cook for about five minutes and add water with the gravy in which the fish is cooking. Mix well and cover the fish with it. Parboil one dozen oysters, and when the fish is cooked set it in the dish in which it is to be served and place the oysters all around it on small slices of dry toast. Cover the first alternately with the shrimp and oysters, as a garnish over and around it. Mash two crackers into crumbs and sprinkle over, and put a number of small bits of butter on top of the fish. Place the dish in the oven and bake the fish with a quick fire until brown and serve immediately.

## Courtbouillon a la Creole

- 6 fine slices of redfish or red snapper (equal to 3 pounds).  
1 tablespoonful of shortening.  
2 tablespoonfuls of flour.  
12 well-mashed allspices.  
3 springs of thyme.  
3 sprigs sweet marjoram.  
3 bay leaves.  
1 large onion.  
1 clove of garlic.  
6 large fresh tomatoes or ½ can.  
1½ quarts of water.  
Juice of one lemon.  
Salt and Tabasco to taste.

Those kings of the New Orleans French market, the red snapper of the pride and glory of the New Orleans cruesines, a good "courtbouillon." More generally and with finer results the redfish of "poison rouge" is used. This fish may always be known by the single spot on the tail.

To make a real courtbouillon, slice the redfish in fine clear-cut pieces, after having thoroughly washed and cleaned it. Make a "roux" by putting one tablespoonful of lard in a deep can or kettle. When hot add gradually two tablespoonfuls of flour, stirring constantly to prevent burning. Throw in about 10 or 12 well-mashed allspice and three sprigs each of

chopped thyme, parsley, bay leaf, and sweet marjoram, one clove of garlic and one large onion, chopped very fine. Add six fresh, large tomatoes, chopped fine or one-half can of tomatoes. Add about one quart of water and let it boil well. Then add salt and Tabasco to taste, and when this has boiled about five minutes add the fish, putting in slice by slice. Add the juice of a lemon and let all boil about 10 minutes. Serve with French fried potatoes, mashed potatoes, or potato croquettes.

A courtbouillon of red snapper is made in the same way.

## Pompano a la Maitre d'Hotel

- 1 fine pompano, or small ones in weight to equal 3 pounds.  
1 tablespoonful of olive oil.  
1 tablespoonful of butter.  
Juice of one lemon.  
1 slice of lemon.  
Parsley to garnish.  
Sauce a la Maitre d'Hotel.

There is only one way to cook pompano and that is to broil it and serve with a sauce a la maitre d'Hotel. To broil the pompano split the fish in the middle of the back if the fish is large; if small, broil whole. Season well by rubbing with salt and pepper, mixed with a little sweet oil. Put the pompano on the broiler and see that it is browned well on both sides, using always the double, wire broiler. When done, place in a heated dish (heat by placing in a bain-marie of hot water bath and dry thoroughly). Butter the fish nicely and squeeze the juice of a lemon over it. Garnish with parsley and sliced lemon and serve with a sauce a la maitre d'Hotel. You will have a dish that a king might envy.

## Partridges a la Financiere

- 3 fine young partridges.  
1 carrot.  
1 onion.  
1 bay leaf.  
2 sprigs of thyme.  
1 tablespoonful of salt.  
1 tablespoonful of pepper.  
A dash of cayenne.  
2 sprigs of parsley.  
½ pint of consomme or water.  
3 tablespoonfuls of butter.  
1 tablespoonful of flour.  
3 truffles.  
3 dozen stoned olives.  
3 blanched chicken livers.  
1 dozen mushrooms.  
1 dozen quenelles of veal or chicken.  
1 pint sherry wine.

Clean the partridges according to the recipe given. Singe, draw, wipe well and then truss neatly. Rub well with salt and pepper. Take a piece of fat salt pork and cut into strips and lard the partridges with these thin strips, using a larding needle. Then put two tablespoonfuls of butter into a shallow saucepan, let the butter melt, add the onions and carrot sliced fine and the minced parsley and bay leaf; lay the partridges over these and cover the saucepan and let the partridges brown until they reach a nice golden color. Then add a half pint of chicken or veal consomme; or if these are not convenient add a half pint of water. Cover the saucepan and let the partridges simmer down for 20 minutes, turning occasionally so that they may be thoroughly cooked. Then remove the birds, placing them on a hot dish in the oven. Make a sauce a la financiere by adding, to the gravy in which the partridges were cooked, one tablespoonful of flour; let it brown and add one pint of rich chicken broth, one tablespoonful of butter, three shed truffles, two dozen stoned olives, three blanched chicken livers cut in pieces, one dozen mushrooms, one dozen small balls of quenelles (see recipe of minced veal or chicken (may be omitted) and a pint of sherry or Maderia wine. Season well with salt and pepper and add a dash of cayenne. Let all cook for 20 minutes, using a wooden spoon to stir. The sauce should be of the consistency of rich cream. After 20 minutes place the partridges back in the sauce and let them warm for about three or four minutes. Place in the dish, pour the sauce over them and serve very hot with garnish of toasted croutons.

## Cabbage and Carrot Slaw

- 2 cupfuls grated cabbage.  
2 cupfuls grated raw carrot.  
1 small onion minced.  
1 teaspoonful sugar.  
½ teaspoonful of salt.  
2 teaspoonfuls of pure vinegar.  
8 stuffed Spanish olives, sliced.  
1/3 cupful of mayonnaise.  
Mix all ingredients well. Chill, and serve in nests of crisp lettuce. This is a delicious healthful salad.

## MEATLESS MENUS

**Breakfast**  
Orange Juice  
Cream  
Cooked Wheat Cereal  
Soft Boiled Eggs  
Bran Butter

**Luncheon**  
Cream of Corn Soup  
Wafers  
Celery Pickles  
Fruit Gelatin Dessert  
Tea

**Dinner**  
Tuna a la King Toast  
Buttered Beets  
Bread Plum Jelly  
Vegetable Salad  
Butter Cookies Coffee

**Tuna a la King, Serving Two**  
2 tablespoon butter.  
2 tablespoon flour.  
1 cup milk.  
½ cup tuna.  
¼ teaspoon salt.  
¼ teaspoon paprika.  
¼ teaspoon celery salt.  
¼ teaspoon onion salt.  
1 egg, beaten.  
1 tablespoon pimiento.  
½ teaspoon chopped parsley.  
3 pieces toast.  
Melt butter and add flour. Add milk and cook until creamy sauce forms. Add tuna, seasonings and egg. Cook one minute. Pour over toast, sprinkle with parsley, and serve.

**Vegetable Salad.**  
12 spears cooked asparagus.  
½ cup chopped celery.  
2 tablespoon chopped onions.

1 tablespoon chopped pickles.  
4 olives, chopped.  
3 tablespoon French dressing.  
¼ teaspoon salt.  
Chill ingredients. Arrange on lettuce and serve immediately.

## Butter Cookies (4 Dozen)

1 cup butter.  
1 cup brown sugar.  
1 cup granulated sugar.  
3 eggs.  
¼ cup milk.  
2 teaspoons vanilla.  
¼ teaspoon salt.  
1 teaspoon nutmeg.  
1 cup chopped nuts.  
4½ cups flour.  
1 teaspoon baking powder.  
1 teaspoon soda.  
Cream butter and sugar. Add rest of ingredients, mixing lightly. Drop portions from tip of spoon onto greased baking sheets. Flatten cookies with back of spoon. Bake 12 minutes in moderate oven. The nuts can be omitted if desired.

## STRAIN REMOVING TRICKS USE SIMPLE MATERIALS

Ink stains in the carpet may be removed with a cloth wrung out in a little milk. Continue the rubbing until the stain has disappeared. Buttermilk is also good for ink stains.

If anything has become stained by soot, cover with salt and then brush off with a stiff brush. Never wet a soot stain.

For paint spots rub with a cloth dipped in turpentine.

## Ever Sure Pie Crust

(Half of this recipe for small quantity).  
4 cups flour.  
1 cup lard.  
1 teaspoon salt.  
Ice water enough to stick together.  
Chill flour and salt. Chop in lard, and add ice water. Set on ice to chill half an hour, and bake quickly.

*For*  
**QUALITY MEATS**  
*Shop at*  
**PAGE'S MEAT MARKET**

## GENERAL ELECTRIC

# How to Buy a Refrigerator

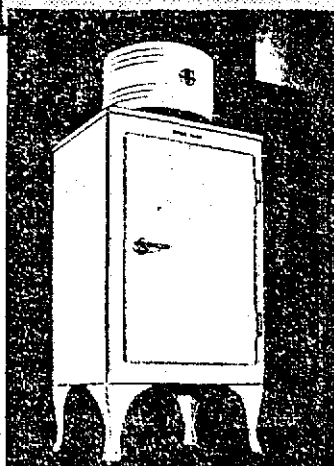
*Look to the mechanism first!*

**PERFORMANCE**  
far outweighs in value all other refrigerator features combined!

**5%** cabinet "gadgets"  
**10%** cabinet convenience features  
**10%** cabinet styling  
**10%** quietness of operation

**65% LONG LIFE**  
DEPENDABILITY OF OPERATION  
LOW OPERATING COST  
ALL DEPEND ON THE MECHANISM

Be sure the refrigerator you buy today has hermetically sealed-in-steel mechanism—it will last longer and cost less to operate.



Hundreds of thousands of G-E Monitor Tops now in use six, seven and eight years are as good mechanically today as when first purchased. Their record for trouble-free, attention-free performance at low cost is unparalleled. The G-E sealed-in-steel mechanism requires no attention—not even oiling. All 3 types to see and select from, Monitor Tops, Flatops, Liftops. All with "ageless" sealed-in-steel mechanism. All with 5 Years Performance Protection for \$1 a year!

You pay no price penalty for General Electric Performance

A dozen G-E models to choose from

General Electric Budget Plan of easy Monthly payments available

**\$87.50 Up**

**HOPE HARDWARE CO.**

Phone 45

120 So. Elm



Mothers used to sing their babies to sleep with "Bye low, my baby." But now proud papas have augmented the lullaby with "buy low—sell high!"

That's wrong, though. Mothers always sang "Buy Low." And their daughters do this by reading Hope Star Ads.

GENERAL ELECTRIC



# Society

Mrs. Sid Henry

Telephone 321

## A Thought For the Day

The ending up of trouble  
Will only make it double—  
Will only will the flowers that are  
sweet.  
Along the road,  
This thing of being fearful  
Instead of waxing cheerful  
Because of what has gone, will only  
add  
Unto our load.—Selected.

Mr. and Mrs. Frank Hearn and little daughter, Mary Jane, were Sunday guests of relatives in Texarkana.

Mrs. R. M. LaCrosse and Mrs. Parks Fisher spent Tuesday with relatives and friends in Texarkana.

Miss Helen Bowden, a student in Tyler Commercial College, Tyler, Texas, spent the week end with her parents, Mr. and Mrs. Ollie Bowden.

The Choral club will meet for practice promptly at 9 o'clock, Wednesday morning at the home of Mrs. John Wellborn on South Elm street. A full attendance is urged.

Mrs. Azalea Bair of Texarkana and Mrs. Florence Hodgins of Shreveport, La., were Tuesday guests of Mr. and Mrs. Frank Hearn.

The many friends of Dr. Dan Smith were glad to know that he has recovered from his recent illness and is able to be back in his office.

Mrs. John Wellborn will present her elementary pupils in a recital at the city hall, Thursday night at 7:30.

Mrs. Brents McPherson and little daughter, Patsy Jane, of Little Rock, arrived Monday for a week's visit with Dr. and Mrs. Dan Smith.

Rev. Julian B. Green, who has been assisting in a meeting at Ashdown, was the Monday and Monday night guest of his aunt, Mrs. George Sprangins, en route to his home in Walnut Ridge.

John D. Barlow and mother, Mrs. M. H. Barlow, Mrs. C. C. Sprangins, Miss Maggie Bell, James R. Henry and D. M. Finley left Tuesday for Little Rock to attend the meeting of the General Council of the Episcopal church, in session in Little Rock this week.

All members are urged to attend the May meeting of the Paisley P. T. A., which will be held in the Paisley school auditorium at 3 o'clock Wednesday. Attractive invitations are being sent out; the program will be on the subject, "Alcohol and Narcotics." Mrs. A. C. Kolb and Mrs. J. E. Sandlin will discuss different phases of the subject. An additional treat is in store for those who like negro singing; a quartet from the Henry C. Yewer school will present a group of their own songs.

## Home Clubs

Ozan-St. Paul

The Ozan and St. Paul Home Demonstration club met with Mrs. Gene Goodlett for their monthly meeting. The meeting was called to order by the president, Mrs. W. D. Jones, at 2:30. The devotion, by Mrs. Gene Goodlett, was the Easter story; the trial, crucifixion, resurrection and ascension of Jesus. This was followed by a prayer by Mrs. Gene Goodlett. The roll call was answered by 22 members with two new members added to the roll. The meeting was attended by three visitors. The minutes of last meeting were read and

## SAEGER ENDING

CLARK GABLE  
Constance  
BENNETT  
AFTER OFFICE HOURS

WED-NITE ONLY

Folks—  
It's the  
BIG NITE

—and on the screen an old favorite!  
**CHARLIE CHAN IN PARIS**  
WARNER BROS.

THUR. & FRI.  
Together in their first co-starring musical—

al jolson  
ruby keeler  
GO INTO  
YOUR DANCE  
A First National Picture

## Saving of Jailor by Paul Recalled

Official Terrified When Earthquake Liberated Paul and Silas

Miss Elizabeth Hanna was elected orator leader, Mrs. J. K. Green was elected home management leader in Mrs. C. T. Wallace's place. Reports from the following leaders were heard: Food preparation, food preservation, clothing, landscaping, gardening, poultry, and home management. The food preparation committee asked that each member try at least one new recipe before the next meeting. Mrs. Gene Goodlett made the report from the county council meeting at Columbus. She reported 11 members attending from this club. Miss Griffin and Mrs. Osborn reported on the meeting at the Experiment Farm as being very instructive. Miss Griffin asked that the members be thinking about making some kind of butter to be put up in small chunks to be sold in Hot Springs. Miss Griffin's sister, Miss Marguerite, introduced leaflets on food and feed distributed. Song "Arkansas" for month was given to members. Miss Griffin explained about the house and church dress contest and the requirements. The demonstration was on patterns and seams. After the demonstration, contests were held by the recreational leader, Mrs. Chas. Irvin. Prizes went to Miss Griffin and Mrs. Price Sandlin Jr. The motion was carried to adjourn.

## Guernsey

The Guernsey Home Demonstration club met Monday April 22, at the home of Mrs. W. M. Thomas. The meeting was called to order by the president, Mrs. D. J. Rowe.

Mrs. Will Anderson read the devotional, prayer was led by Mrs. Tom Logan. Roll call was read by the secretary, 15 members and six visitors were present and three new members joined the club.

Miss Griffin gave an interesting demonstration on sewing, she also explained the house dress contest which will be held here in June.

Reports were given by the different club leaders. The next meeting will be in May at the home of Mrs. R. M. Bunkley. Demonstration will be on jellies and jams.

## Green Laseter

The Green Laseter Home Demonstration club met at the home of Mrs. L. C. Fuller on April 22, with 22 members present. There were new members added to the roll: Mrs. Clifford Lane, Mrs. G. A. Albritton, and Mrs. Burroughs. We had two visitors, Mrs. Will Bowden and Mrs. Baker.

The meeting was called to order by the president, Mrs. Annie Simmons led in devotion and after reading the 1st chapter of Psalms, she led in prayer. We sang the song, "Drink to Me Only With Thine Eyes." On our program at this time Frances Blewins sang a song. Gloria Wolfe gave a reading.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

## Heart Balm Suits

(Continued from Page One)

asking for \$200,000. She said she had traveled from Cleveland to California to meet him and at his expense, and that he had promised to marry her. The largest breach of promise award reported in this country was for \$450,000, but later it was cut to \$150,000. It was not a young and beautiful chorus girl who collected, but a 45-year-old manager of a rooming house, Bertha A. Cleavenger. She brought suit in Detroit in 1929 against John H. Castle, a real estate man, who was several years younger than she. Her plea centered around her claim she had aided Castle to rise from a \$4-a-day automobile worker's job to millionaire's estate.

Anne Caldwell's Case. Few novelists would attempt such dramatic ups and downs as occurred to Anne Caldwell, a musical comedy actress who brought a suit in 1925 about which many, many words were written. She asked \$500,000 of John W.

## One Cent Sale

Wed. Thur. Fri. & Sat.  
Don't miss this chance to make substantial savings on your drug needs.

**JOHN S. GIBSON**  
Drug Company  
"The REXALL Store"  
Hope, Ark. Established 1885

Learn Real Motoring  
Pleasure... Try A  
TANKFUL OF  
THAT GOOD  
GULF GASOLINE

**GULF**  
M. S. BATES, Distributor

The experience of Paul and Silas on their first trip to Philippi, Acts 16:14-44 was the scriptural foundation for Miss Lewis' sermon at the Tabernacle Monday night. She said: "Lydia was their first convert, and played an important part in the church there, just as many women do today. Paul and Silas were cast into prison as a result of an uproar which followed the casting of an evil spirit out of a young girl. God sent an earthquake at midnight, and loosed them from the stocks their feet were bound in. The jailor, about to kill himself thinking the prisoners had fled, was stopped by Paul. Conviction seized the jailor's heart and he cried out, 'Sir, what must I do to be saved?' Paul's answer was 'Believe on the Lord Jesus Christ and thou shalt be saved and thy house.' You can be saved the same as this Philippi jailor if you only believe on the Lord Jesus Christ. 'There is a big difference between being saved and being lost. We have four ways of classifying people, rich and poor, educated and illiterate, etc. God's classification consists of those who are saved and those who are lost. The wise man, Christ says, builds upon the rock. God's word is the foundation rock we should build on. The foolish man builds on the sand. When the storms come, those who have built on the rock stand, while those who have built on the sand are wrecked. Two ways are open before us tonight, the broad way that leads to destruction and the narrow way that leads to life everlasting.

"It is necessary for us to realize our lost condition before we can get saved. The jailor realized his need, the prodigal son 'came to himself,' the thief on the cross realized he was lost and asked for mercy. Jesus came to seek and save that which was lost. If you are not saved may you come to the conviction of your being lost tonight. The same remedy is open to you. 'Believe on the Lord Jesus Christ and thou shalt be saved.' All we need to do to be lost is to refuse the great gift of God reaching out to help us. If thou shalt confess with thy mouth the Lord Jesus, and shalt believe in thine heart that God hath raised him from the dead, thou shalt be saved."

Hubbard, the millionaire "shovel king," filing suit in Pittsburgh. Miss Caldwell was awarded \$50,000. She said she used part of the money to buy her parents a home in Chester, Pa. Later she opened a Park avenue pawn shop which closed. Finally she was supposed to have been recognized holding a \$12-a-week job as an usher in a New York theater. The girl identified as Miss Caldwell disappeared after the news was aired.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

The recreational period was enjoyed by all. In a contest conducted by Mrs. L. C. Fuller, Mrs. Nolen Lewallen won the prize. The next meeting will be held May 7, in the home of Mrs. George Johnson.

The minutes of last meeting were read and approved. Mrs. Blewins, our president, presided over a short business session.

Mrs. Griffin gave a demonstration on house dresses and how to cut dress patterns so they will fit. She also gave instructions about the contest to be held in the month of June.

## AS HEART TO HEART

By Helen Welshimer

I LOVE you, dear, nor can I give a reason;  
I only know your eyes create a spring  
Sharp, sweet again with eager, quickened rhythm,  
When they meet mine in new remembering.  
We do not know why one heart greets another  
As though an alchemy had made them one  
In understanding bright as it is sudden—  
It had been dusk and then there is the sun!

IT is as though some force beyond persuasion  
Had made us recognize a counterpart  
Of something each had thought peculiar to us,  
Held in the answer in each other's heart.  
I love you, dear—Keep this as proof of Heaven:  
That swinging somewhere out of time and place  
We two, who ride today on separate journeys,  
Must walk together in unending space.



(Copyright, 1935, by N.Y.A. Service, Inc. All reprint and song rights reserved.)

## Third Degree Hit by Supreme Court

Mississippi Tribunal Depletes Beating But Affirms Conviction

JACKSON, Miss.—(AP)—Deploring "tortuous" methods allegedly used to obtain confessions from three convicted Kemper county negroes in the slaying of a white planter, and with a dissenting opinion describing their trial and conviction a "barbaric akin to mob spirit," the State Supreme Court Monday in a divided 4 to 2 ruling again affirmed death sentence for the trio.

The court overruled a suggestion of error on its original ruling of affirmation and set June 5 as the new date of execution for the convicted killers of Raymond Stewart, planter.

"Tortuous" methods employed by state officers to obtain the confessions from Ed Brown, Yank Ellington and Fred Shields were criticized in both the prevailing and dissenting opinions, but the majority decision held that objections to the recital of these methods in the trial record were not properly presented. The majority ruling left an avenue of appeal to the United States Supreme Court.

Justice Virgil Griffith, author of the dissenting opinion in which Justice Anderson concurred, said that affirmation of the death sentence "is my mind, would be as becoming a court as to say that a lynching party has been legitimate and legal because the victim, while being hung, did not object in the proper form of words at precisely the proper stage of the proceedings.

Justice Cook, in writing the prevailing opinion, said that while the court did not in any case condone methods allegedly used by deputy sheriffs in obtaining the confessions, the defense did not raise its objection to the inclusion of this confession at the proper stage of the trial.

Doyle

Fierce Brandon and Miss Ruth Keetling, both of this place were married by Justice of the Peace, C. F. Dotson of Bolton, Saturday evening. We wish them much happiness and success.

Mrs. Chas. Jeffers and Mrs. Willie Porterfield of Pump Springs were the Wednesday night guests of Mrs. Balch.

Ray Keetling was a Bolton visitor Saturday.

Several visitors attended the singing at the church here Sunday.

Coy Arr was the Saturday night guest of George Gibson.

Several boys from this place attended the party at Tokio Saturday night.

Jimmie Balch was the Saturday night guest of his brother, Walter Balch, of McCaskill.

J. M. Jackson was a business visitor in Nashville Saturday.

Mr. and Mrs. Jack Gibson visited their niece, Miss Hollie Balch Sunday.

Antioch

Rev. G. B. Pixley preached a very interesting sermon here Sunday morning.

Mr. and Mrs. Lee Cook and family and Mr. and Mrs. John Mohon and family attended the banquet at Morning Star Sunday night.

Mrs. G. D. Coxwell and children of Kilgore, Texas, arrived Sunday for an extended visit with her parents, Mr. and Mrs. Rich Douglas.

Mr. and Mrs. James K. Prescott and daughter of Rastion, spent Sunday with Mr. and Mrs. Will Mohon.

Miss Marguerite Sent of Emmet spent Thursday night with Mrs. Earl Garrett.

Mrs. Nellie Jackson and little son James Oris, spent the week end in Hope with relatives.

Mr. and Mrs. Lee Cook and family, C. D. Green of Emmet and a number from Hope went over to Texarkana Thursday night to hear the Rev. Holland London, preach.

Phil Douglas entertained his friends with an Easter egg hunt Sunday afternoon.

## Chain Store Ban Asked in Florida

Senate Passes Bill Against "Economic Evil" by 28 to 5

TALLAHASSEE, Fla.—(AP)—A bill to ban chain stores, except Florida-owned concerns already in business, was adopted 28 to 5, by the state senate Monday.

However, a referendum clause provides that if the measure is passed by the house and enacted into law, with or without the governor's signature, it would go into effect only when ratified by the people at an election to be held next year.

Senator Tillman of Tampa, introducer of the bill, said the referendum amendment and the Florida chains exemption amendment—both presented by Beall of Pensacola, leader of the opposition to the measure would stymie the state endeavoring to have it ratified by the electorate.

He introduced a bill Monday to levy heavier taxes on chain stores and said many of the opponents of the complete outlawry measure had assured him of their support for a taxing bill. Other bills to tax chain stores also are pending in the legislature.

The bill as sent to the house, would declare an economic crisis to exist and would single out the chain store system as an "evil" and the cause of the depression. It would completely outlaw chains—except Florida-owned chains now in existence—by requiring that every business, except agricultural supply houses, be licensed under the act.

Only one license would be issued to any firm or individual and a license would be good for only one store at one location. Only Florida citizens would be allowed to own stores in this state except that out-of-state persons would be permitted to own up to 50 per cent of preferred stock in firms holding a license.

## 666 MALARIA

in 3 days  
COLD S  
Liquid - Tablets  
Salve - Nose  
Drops Tonic and Laxative

## RAT-SNAP

KILLS RATS  
Also mice, roaches and beetles. One package proves this. RAT-SNAP comes in cakes. They eat it without any bait. Doesn't matter how much other kinds of food is around. Apply it 1st, 4th and 7th day and cut each cake in 40 pieces place it where the vermin is seen to run.

25¢ size—1 cake—enough for Pantry, Kitchen or Cellar.  
35¢ size—2 cakes—for Chicken House, coops or small buildings.

Sold by  
**John P. Cox Drug Co.**  
Ward & Son

## Spring Sport Goods

TENNIS BALLS—1935 Vacuum Sealed 50¢  
KENT TENNIS RACKET—Just received \$3.35 to \$1.00  
GOLF BALLS 75¢—50¢—25¢  
GOGGLES—Assorted Rims and Colors 50¢ to 25¢

**John P. Cox**  
DRUG CO.  
We Give Eagle Stamps  
Phone 84 We Deliver

## Tying Up Thyroid Is Aid to Heart

Stimulative Gland "Hobbled" to Relieve Heart Disease Cases

PHILADELPHIA, Pa.—(AP)—A new operation for heart disease was reported to the American College of Physicians meeting here Monday.

The operation hobbles the thyroid gland, and is one of a series of similar, rapid steps made in the last two years toward relieving the suffering of heart victims.

The operation was described by Dr. James Alexander Lyon and Dr. Edmund Horgan of Washington. They reduce the activity of the thyroid, one of the body's chief energy producing machines, by cutting down both its blood and its nerve supply.

The arteries running to the gland are tied off, and with them the gland's connection with the sympathetic nervous system, the nerves which keep up the automatic action of internal organs. The gland is hobbled; that is, it does not entirely stop.

The energizing product it pours into the blood stream, thyroxin, is much diminished. The result is an easing off on the work done by the heart. The operation has relieved five cases of angina pectoris of their pains. It has relieved three cases of congestive heart failure, a condition in which the blood is sluggish.

"One year and four months ago," the report stated, "the operation was performed on a patient with frequent severe attacks of angina pectoris. Since then he has been free from attacks and is now leading a fairly normal life."

The operation has since been performed on five additional cases of angina, one of whom died after the operation. The other four have been free from the painful attacks for periods of seven to 16 months.

This operation follows on the heels of one scarcely a year older, by which angina pectoris and other painful heart troubles were relieved by entire removal of the thyroid gland. After that operation, the patient has to take artificial extracts of the thyroxin the gland produces naturally.

## Spring Business

(Continued from Page One)

ers, notably of stoves, heating apparatus, farm implements and household appliances reported March activities at the highest rate for that month since 1930. Production of bituminous coal was stimulated by expectations of a strike.

Merchants generally were disposed to replenish their inventories with more caution and conservatism than was the case earlier in the year. A prolonged spell of unfavorable weather and a very late Easter day resulted in slow seasonal demand for many important merchandise lines.

March retail trade, as reflected by department store reports, was 29.5 per cent greater than in February and 3 per cent less than the March, 1934 total.

Combined sales of all wholesaling and jobbing firms reporting to the bank were 3 per cent larger than in February, but 10 per cent less than

in March, 1934; first quarter sales of these firms were 9 per cent smaller than a year ago.

Among the largest reporting cities only two showed greater department sales in March than in "the same month a year ago. El Dorado, Ark., had a gain of 9.5 per cent and Louisville followed with 2.8 per cent. Other reports, all showing losses:

Evansville, Ind., 30.7 per cent; Fort Smith, Ark., 5.2 per cent; Little Rock, Ark., 15.5; Memphis, 8.4; St. Louis, 2; Springfield, Mo., 2.8; all other cities 3.3 per cent.

Despite increases in late March, freight traffic handled by railroads in the district showed a slightly lower volume for the first quarter as compared to 1934.

Boot and shoe sales followed the usual seasonal trend and increased from February to March, but the extent of the gain was smaller than the average during recent years. A decrease of 13 per cent was reported from last year.

March clothing sales fell 15 per cent below that of the same period in 1934.

Hardware merchandising continued for the twenty-second consecutive month to show a higher level than in the corresponding period a year previous.

The dollar value of building permits issued for new construction in the five largest cities of the district was 107.6 per cent greater than in February, and 303.8 per cent greater than in March, 1934.

The bank reported that on April 18 it had a total of \$1,492,000 in industrial commitments outstanding and \$543,000 working capital loans. All were made in accordance with legislation passed in June, 1934, authorizing Federal Reserve Banks to aid directly in providing working capital for established industrial or commercial businesses.

## Half Price Sale

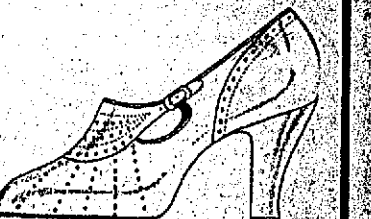
SILK DRESSES—All Colors  
and  
HATS—Navy, Black, Brown  
THE GIFT SHOP  
Front Street

Experience counts in giving the best permanent wave.  
Mrs. B. C. Lewis with 12 years exp.  
Miss Hazel Abram with 7 years exp.  
Why not have the best?  
**Lewis Beauty Salon**  
Phone 39 Hope, Ark.

Beautiful WORK ON BATHROOMS KITCHENS  
**Harry W. Shiver**  
Plumbing—Electrical  
Appliances—Phone 259

## Breezy Comfort! Dashing Style!

Coolness, lightness, individuality—all are definitely expressed in the Specialty Shops' shoes of the hour—each is a style feature you'll be happier with during summer weather.



\$4.00 to \$6.00  
Sparkling whites—fashionable combinations of navy blue and white—smartly styled whites with brown trims—here you are sure to find just the right shoe to correctly complete any ensemble.

## LADIES SPECIALTY SHOP

"Exclusive But Not Expensive"



I'm your best friend  
I am your Lucky Strike

TUNE IN—Lucky is on the air Saturdays,



# Consumers' Friend

**ANSWER TO PREVIOUS PUZZLE**

**HORIZONTAL**

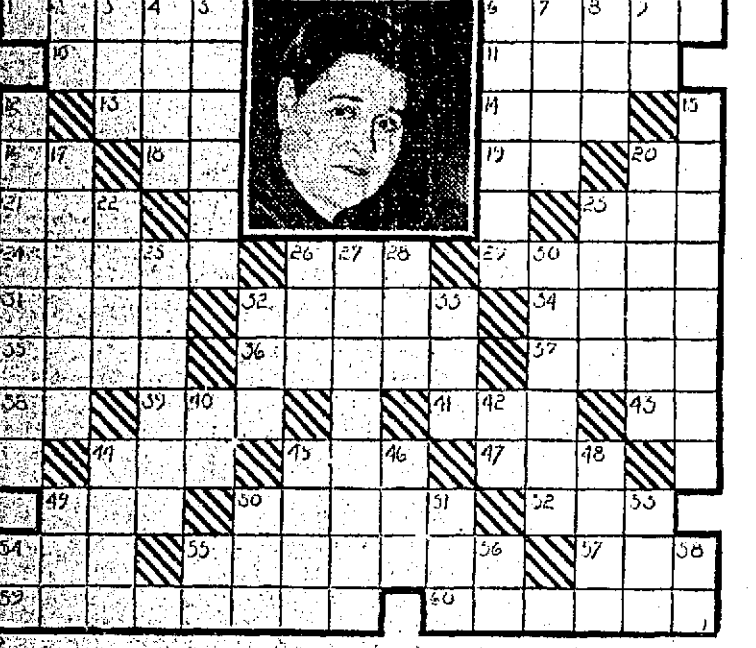
1. Mrs. J. E. Butler  
2. Mrs. J. E. Butler  
3. Mrs. J. E. Butler  
4. Mrs. J. E. Butler  
5. Mrs. J. E. Butler  
6. Mrs. J. E. Butler  
7. Mrs. J. E. Butler  
8. Mrs. J. E. Butler  
9. Mrs. J. E. Butler  
10. Mrs. J. E. Butler  
11. Mrs. J. E. Butler  
12. Mrs. J. E. Butler  
13. Mrs. J. E. Butler  
14. Mrs. J. E. Butler  
15. Mrs. J. E. Butler  
16. Mrs. J. E. Butler  
17. Mrs. J. E. Butler  
18. Mrs. J. E. Butler  
19. Mrs. J. E. Butler  
20. Mrs. J. E. Butler  
21. Mrs. J. E. Butler  
22. Mrs. J. E. Butler  
23. Mrs. J. E. Butler  
24. Mrs. J. E. Butler  
25. Mrs. J. E. Butler  
26. Mrs. J. E. Butler  
27. Mrs. J. E. Butler  
28. Mrs. J. E. Butler  
29. Mrs. J. E. Butler  
30. Mrs. J. E. Butler  
31. Mrs. J. E. Butler  
32. Mrs. J. E. Butler  
33. Mrs. J. E. Butler  
34. Mrs. J. E. Butler  
35. Mrs. J. E. Butler  
36. Mrs. J. E. Butler  
37. Mrs. J. E. Butler  
38. Mrs. J. E. Butler  
39. Mrs. J. E. Butler  
40. Mrs. J. E. Butler  
41. Mrs. J. E. Butler  
42. Mrs. J. E. Butler  
43. Mrs. J. E. Butler  
44. Mrs. J. E. Butler  
45. Mrs. J. E. Butler  
46. Mrs. J. E. Butler  
47. Mrs. J. E. Butler  
48. Mrs. J. E. Butler  
49. Mrs. J. E. Butler  
50. Mrs. J. E. Butler  
51. Mrs. J. E. Butler  
52. Mrs. J. E. Butler  
53. Mrs. J. E. Butler  
54. Mrs. J. E. Butler  
55. Mrs. J. E. Butler  
56. Mrs. J. E. Butler  
57. Mrs. J. E. Butler  
58. Mrs. J. E. Butler  
59. Mrs. J. E. Butler  
60. Mrs. J. E. Butler

**VERTICAL**

1. Mrs. J. E. Butler  
2. Mrs. J. E. Butler  
3. Mrs. J. E. Butler  
4. Mrs. J. E. Butler  
5. Mrs. J. E. Butler  
6. Mrs. J. E. Butler  
7. Mrs. J. E. Butler  
8. Mrs. J. E. Butler  
9. Mrs. J. E. Butler  
10. Mrs. J. E. Butler  
11. Mrs. J. E. Butler  
12. Mrs. J. E. Butler  
13. Mrs. J. E. Butler  
14. Mrs. J. E. Butler  
15. Mrs. J. E. Butler  
16. Mrs. J. E. Butler  
17. Mrs. J. E. Butler  
18. Mrs. J. E. Butler  
19. Mrs. J. E. Butler  
20. Mrs. J. E. Butler  
21. Mrs. J. E. Butler  
22. Mrs. J. E. Butler  
23. Mrs. J. E. Butler  
24. Mrs. J. E. Butler  
25. Mrs. J. E. Butler  
26. Mrs. J. E. Butler  
27. Mrs. J. E. Butler  
28. Mrs. J. E. Butler  
29. Mrs. J. E. Butler  
30. Mrs. J. E. Butler  
31. Mrs. J. E. Butler  
32. Mrs. J. E. Butler  
33. Mrs. J. E. Butler  
34. Mrs. J. E. Butler  
35. Mrs. J. E. Butler  
36. Mrs. J. E. Butler  
37. Mrs. J. E. Butler  
38. Mrs. J. E. Butler  
39. Mrs. J. E. Butler  
40. Mrs. J. E. Butler  
41. Mrs. J. E. Butler  
42. Mrs. J. E. Butler  
43. Mrs. J. E. Butler  
44. Mrs. J. E. Butler  
45. Mrs. J. E. Butler  
46. Mrs. J. E. Butler  
47. Mrs. J. E. Butler  
48. Mrs. J. E. Butler  
49. Mrs. J. E. Butler  
50. Mrs. J. E. Butler  
51. Mrs. J. E. Butler  
52. Mrs. J. E. Butler  
53. Mrs. J. E. Butler  
54. Mrs. J. E. Butler  
55. Mrs. J. E. Butler  
56. Mrs. J. E. Butler  
57. Mrs. J. E. Butler  
58. Mrs. J. E. Butler  
59. Mrs. J. E. Butler  
60. Mrs. J. E. Butler

**CONSUMERS' FRIEND**

1. Mrs. J. E. Butler  
2. Mrs. J. E. Butler  
3. Mrs. J. E. Butler  
4. Mrs. J. E. Butler  
5. Mrs. J. E. Butler  
6. Mrs. J. E. Butler  
7. Mrs. J. E. Butler  
8. Mrs. J. E. Butler  
9. Mrs. J. E. Butler  
10. Mrs. J. E. Butler  
11. Mrs. J. E. Butler  
12. Mrs. J. E. Butler  
13. Mrs. J. E. Butler  
14. Mrs. J. E. Butler  
15. Mrs. J. E. Butler  
16. Mrs. J. E. Butler  
17. Mrs. J. E. Butler  
18. Mrs. J. E. Butler  
19. Mrs. J. E. Butler  
20. Mrs. J. E. Butler  
21. Mrs. J. E. Butler  
22. Mrs. J. E. Butler  
23. Mrs. J. E. Butler  
24. Mrs. J. E. Butler  
25. Mrs. J. E. Butler  
26. Mrs. J. E. Butler  
27. Mrs. J. E. Butler  
28. Mrs. J. E. Butler  
29. Mrs. J. E. Butler  
30. Mrs. J. E. Butler  
31. Mrs. J. E. Butler  
32. Mrs. J. E. Butler  
33. Mrs. J. E. Butler  
34. Mrs. J. E. Butler  
35. Mrs. J. E. Butler  
36. Mrs. J. E. Butler  
37. Mrs. J. E. Butler  
38. Mrs. J. E. Butler  
39. Mrs. J. E. Butler  
40. Mrs. J. E. Butler  
41. Mrs. J. E. Butler  
42. Mrs. J. E. Butler  
43. Mrs. J. E. Butler  
44. Mrs. J. E. Butler  
45. Mrs. J. E. Butler  
46. Mrs. J. E. Butler  
47. Mrs. J. E. Butler  
48. Mrs. J. E. Butler  
49. Mrs. J. E. Butler  
50. Mrs. J. E. Butler  
51. Mrs. J. E. Butler  
52. Mrs. J. E. Butler  
53. Mrs. J. E. Butler  
54. Mrs. J. E. Butler  
55. Mrs. J. E. Butler  
56. Mrs. J. E. Butler  
57. Mrs. J. E. Butler  
58. Mrs. J. E. Butler  
59. Mrs. J. E. Butler  
60. Mrs. J. E. Butler



## Rosston Rt. 2

## Shover Springs

We are glad to report little Jassie Mae Butler improved after having been sick for the past few days.

Robert A. Baker and folks of Waldo visited his sister, Mrs. J. E. Butler Sunday.

Robert Taylor and Hardy Butler were business visitors to Prescott Saturday.

Mr. and Mrs. Tarrant Waters and daughter, Vina Lee, were dinner guests of Mr. and Mrs. C. H. Butler Sunday and spent the afternoon with Mr. and Mrs. J. E. Butler.

Mr. and Mrs. Tom Butler of Rocky Mount visited Mr. and Mrs. J. E. Butler Sunday.

We are glad to report that there were no "T. B." cattle found here during the test.

Farmers are getting behind with their work on account of so much rain.

Rev Eugene Moore filled his appointment here Sunday night but owing to the rain only a few attended.

The young people had a nice entertainment at the home of Mr. and Mrs. O. J. Phillips Saturday night.

Jack Rogers of El Dorado was the guest of his mother, Mrs. Charles Rogers and brother Parker, Wednesday.

Mrs. Charles Rogers called on Mr. and Mrs. Merrell Hucklebee Saturday afternoon.

Mr. and Mrs. Howard Collier were dinner guests of Mr. and Mrs. Hugh Laster last Sunday.

Mr. and Mrs. J. W. McWilliams spent last Sunday with Mr. and Mrs. Noah Cassidy and Mr. and Mrs. Hoover Cassidy.

Mr. and Mrs. Gifford Byers were Sunday dinner guests of Mr. and Mrs. M. B. Gentry of near Hope.

Mrs. V. M. England and son Tom, Mrs. Bryan Ruggles, were dinner guests of Mrs. Ruggles' parents, Mr. and Mrs. S. L. Churchwell of Washington and attended the funeral of Mr. Honeycutt at Piney Grove last Sunday.

Mrs. Green Duddy of Hope and Columbus road is spending a few days with her son, Sanford and family.

Mr. and Mrs. Lee England spent Sunday night with Mr. and Mrs. Bryan Ruggles.

Little Miss Lucille Ruggles spent last Saturday night with her uncle and aunt, Lehnman Ruggles.

Mr. and Mrs. Calvin Cassidy and son, Mrs. Bunk Sherman and daughter, Miss Oma, and granddaughter, Earline, spent Sunday afternoon with Mr. and Mrs. Noah Cassidy who is on the sick list.

Glendon McWilliams was the dinner guest of John Taylor Laster Sunday.

Mr. and Mrs. O. D. Phillips and daughter, Mary Sue, were Sunday guests of Mr. and Mrs. George Crevis and family.

Mrs. Otis Fuller and little son spent Saturday afternoon with her parents, Mr. and Mrs. J. B. Beckworth.

Mrs. Della Sargent and Rev. and Mrs. Eugene Moore of Hope, were supper guests of Mr. and Mrs. arly McWilliams Sunday night.

Miss Catherine Ross of Oak Grove spent Saturday night with Miss June Ruggles.

**MARKET PLACE**

Remember, the more you tell, the quicker you sell.

1. time, 10c line, min. 30c

For consecutive insertions, minimum of 3 lines in one ad

3. times, 5c line, min. 50c

6. times, 5c line, min. 90c

28. times, 3 1/2c line, min. \$2.70

(Average 5 1/2 words to the line)

**NOTE**—Want ads will be accepted with the understanding that the bill is payable on presentation of statement, before the first publication.

**Phone 768**

## MALE HELP WANTED

Ambitious, reliable man wanted immediately to deliver food products to regular customers in Hope. Earnings average \$20 to \$30 weekly. No experience necessary. Write today J. R. Watkins Company, 70-88 W. Iowa Ave., Memphis, Tenn. 29-1tp

## LOST

LOST—Pointer bird dog, brown and white spots, year old. Reward. Early Archer. Phone 888. 30-3tp

LOST—Leather traveling case between Hope and Sutton. Contains ladies clothing, bottle Willard's tablets. Mrs. Jennie Sutton, Emmet Route One. 29-3tp

STRAYED—One black mare mule weight about 550 lbs. No brand or marks except trace marks on right hind leg. Briant & Co. 25-3tp

## SERVICES OFFERED

DRY CLEANING—Men's Suits Cash & Carry 50c. Phone 148 for prices on ladies' dresses. Rough Dry 3c per lb. Minimum 50c. Hope Steam Laundry. 11-8tp

## WANTED

WANTED—Pasture near Hope, must have good water. J. V. Moore. 26-3tp

## FOR SALE

FOR SALE—McRae Most Refrigerator, 7 ft. wide, 6 ft. tall. Call Dan Hamilton, Columbus. 30-3tp

FOR SALE—Quality cottonseed. 40 per cent lint, one-inch staple. 31 1/2c per bushel. A. J. Kent, Palm Springs Route Two. 11-8tp

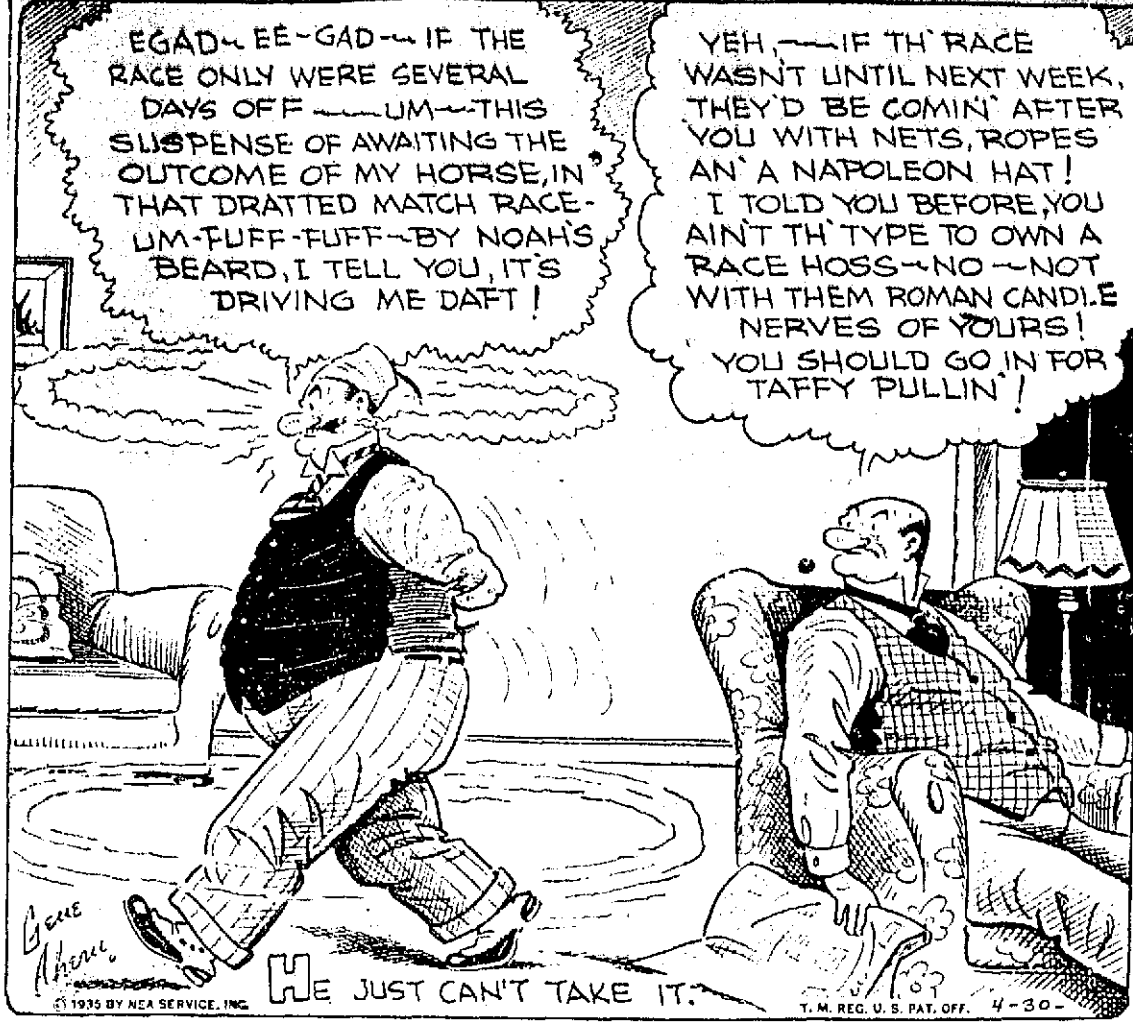
## SUPERIOR Plants and Seeds.

SEMEAN increases stand and yield on vegetable and field crops. MONT'S SEED STORE. 2-18-32

**Use A Hope Star Want Ad For Better Results**

## OUR BOARDING HOUSE

By AHERN



## OUT OUR WAY

By WILLIAMS



## BOOTS AND HER BUDDIES

Lucky Lee !!



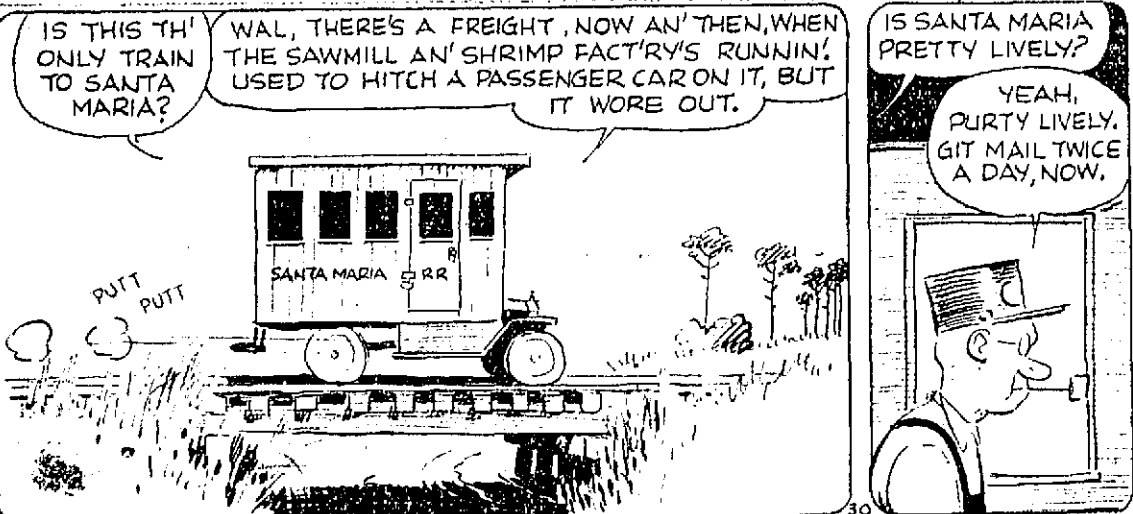
## ALLEY OOP

Foofy Laughs Out of Turn



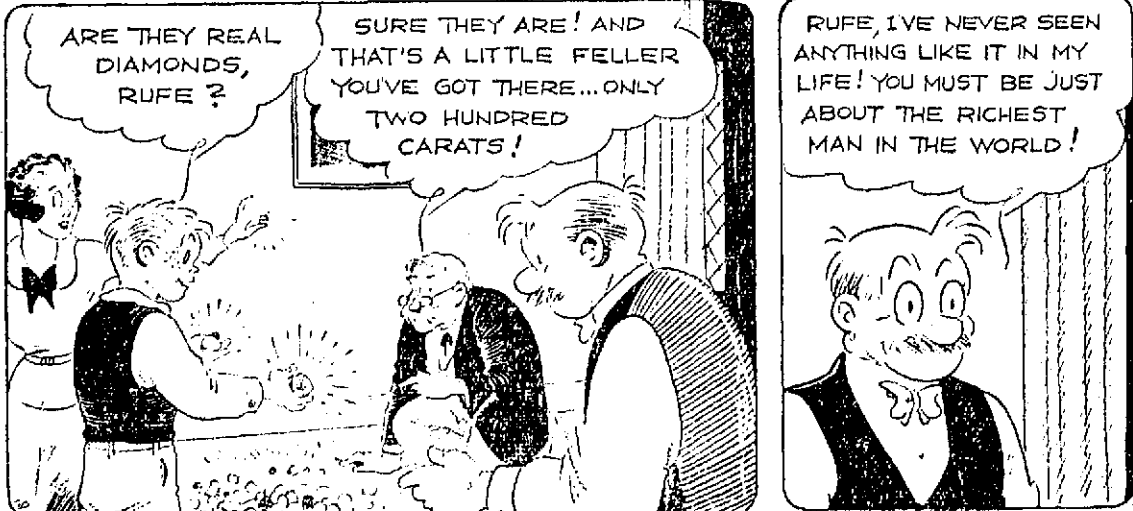
## WASH TUBBS

Their Destination



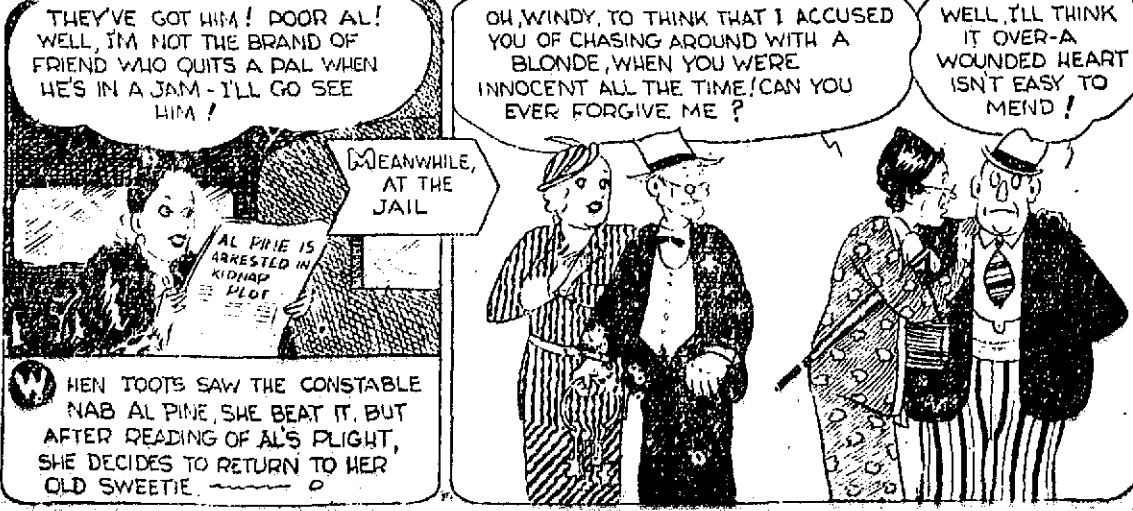
## FRECKLES AND HIS FRIENDS

Protection



## THE NEWFANGLES (Mom'n Pop)

The Object of Her Affection



By MARTIN

By HAMLIN

By CRANE

By BLOSSER

By COWAN